Salt

December 2016

The Art & Soul of Wilmington

Guess Who's Coming to Dinner?

The Ghosts of Christmas Past

True Port City Samaritans

PANDORA

STARTING DECEMBER 1ST

FREE ORNAMENT*

WITH YOUR $125 PANDORA PURCHASE

presented in a PANDORA *gift box*

REEDS Jewelers

Mayfaire Town Center • 910.256.2962
Independence Mall • 910.799.6810
REEDS.com

---

* While supplies last, limit one per customer. No substitutions. Valid only at participating PANDORA retailers. Void where prohibited. Not valid with prior purchase. Excludes gift card purchases. Ornament presented in PANDORA gift box.

7200 Gray Gables • Gray Gables • $1,695,000

Southern character and quintessential charm abound in this 5169 square foot home located on a private street in one of Wilmington's most treasured locations.

VANCE YOUNG
Broker/REALTOR®
Direct: 910.232.8850
TOP PRODUCER
INTRACOASTAL REALTY

VANCE YOUNG
WWW.VANCEYOUNG.COM

Intracoastal
REALTY CORPORATION
Experience the Exceptional

5908 Greenville Loop Road • Geenville Loop • $1,250,000

"Lloyds Landing" is a 4.15 acre waterfront tract with private pier and boat ramp overlooking Hewlett's Creek with an adorable 100 year old cottage.

The Ivy Cottage

DISTINGUISHED CONSIGNMENTS

THE LARGEST FURNITURE CONSIGNMENT STORE IN THE SOUTHEAST

CLASSIC FURNITURE | ANTIQUES | CHINA | CRYSTAL | SILVER
FINE JEWELRY | ORIENTAL CARPETS

Hundreds of New Items Daily • Open 7 Days a Week

3020-3030-3100 Market Street | Wilmington, NC | 910.815.0907 | www.threecottages.com

TOTO®

THE ULTIMATE **LUXURY** EXPERIENCE.

The NEOREST® Collection provides an unparalleled sense of relaxation, delivering TOTO innovation to you in the most comforting and refreshing ways possible.

KITCHEN • BATH
HUBBARD
LIGHTING SHOWROOM

Just Add Water and . . . Light!

212 S. Kerr Ave., Wilmington, NC 28404
910-399-4802
hubbardkitchenandbath.com

Showroom: Mon-Fri: 9am-5pm
Evenings/Saturdays by Appointment
Counter Sales: Mon-Fri: 7am-5pm

Products shown: Neorest 750H Toilet
Neorest Kiwami® Semi-Recessed Lavatory
Neorest II Lavatory Faucet
Neorest Paper Holder

PEOPLE-FIRST INNOVATION™
totousa.com | 800-350-TOTO

December 2016

Features

43 The Gray and the Brown
Poetry by Terri Kirby Erickson

44 The Ghosts Who Came To Dinner
By Noah Salt
Legends from Wilmington's past dine at the City Club for one fanciful night

52 Port City Samaritans
Five Salt writers find everyday do-gooders who inspire our city, the world

58 Make, Believe
By Isabel Zermani
The couple that plays together, stays together in this impressive 100-year-old Market Street mini-mansion

65 Almanac
By Ash Alder
The meaning of mistletoe and paper whites, how to befriend the year's darkest night

COVER PHOTOGRAPH BY ANDREW SHERMAN

Departments

9 Simple Life
By Jim Dodson

12 SaltWorks

15 Instagram

17 Sketchbook
By Isabel Zermani

19 The Pleasures of Life
By Nan Graham

21 Omnivorous Reader
By D. G. Martin

25 Port City Journal
By Amy Lyon

27 Lunch With a Friend
By Dana Sachs

31 Notes From the Porch
By Bill Thompson

32 Food For Thought
By Hope Cusick

37 In the Spirit
By Tony Cross

41 Birdwatch
By Susan Campbell

66 Calendar

74 Port City People

79 Accidental Astrologer
By Astrid Stellanova

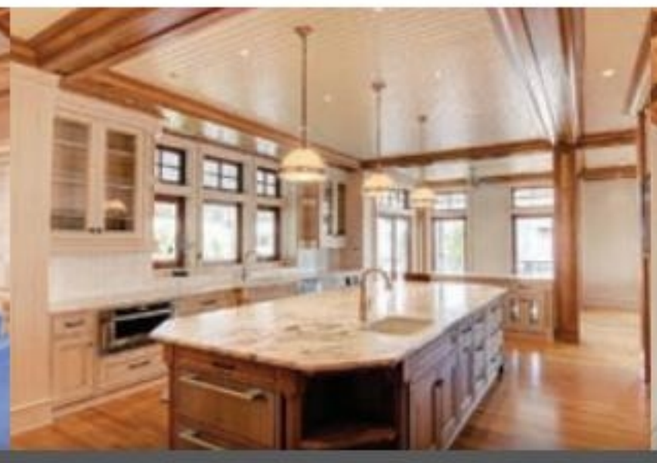
80 Papadaddy's Mindfield
By Clyde Edgerton

HOVIS & HAYS

LUXURY +

Experience the exceptional with the finest properties in the Coastal Carolinas. Contact Jeff Hovis & Deb Hays for featured listings that combine award winning design with modern style and the ultimate in natural aesthetic beauty.

FOR A PERSONAL SHOWING OF THIS LUXURY PROPERTY
PLEASE CONTACT THE HOVIS & HAYS TEAM.



BY APPOINTMENT ONLY: 14 & 20 EAST OXFORD - WRIGHTSVILE BEACH / $6,200,000 / MLS #100035667

LUXURY PORTFOLIO INTERNATIONAL®

HOVIS & HAYS
Intracoastal Realty Corporation

DEB 910.232.0505
Deb@IntracoastalRealty.com

TOP PRODUCER
INTRACOASTAL REALTY

JEFF 910.512.2205
JHovis@IntracoastalRealty.com

Leading
REAL ESTATE COMPANIES OF THE WORLD

WHEN IT COMES TO YOUR HEALTH,
YOU DESERVE THE BEST.

YOU DESERVE
CAROLINA ARTHRITIS.

We're the most comprehensive rheumatology practice in the area, and we want to be your advocate.

Osteoporosis causes bones to become weak and brittle, which can result in fractures. While this disease is treatable and preventable, too many patients don't know how to get the help they need.

That's why Carolina Arthritis has established the region's only dedicated osteoporosis clinic, complete with state-of-the-art diagnostic equipment. Our mission is your health.

Take control and call today. Your *future* is waiting.

Carolina Arthritis

1710 SOUTH 17TH STREET, WILMINGTON, NC 28401 | 910.762.1182 | CAROLINAARTHRITIS.COM

JOHN L. HARSHBARGER, MD • GREGORY F. SCHIMIZZI, MD • DAVID W. PUETT, MD
MARK D. HARRIS, MD • GREGORY C. BORSTAD, MD • WENDY W. SIMMONS, PA

Salt
MAGAZINE

VOLUME 4, NO. 11

4022 Market Street, Suite 202
Wilmington, NC 28403
910.833.7159

Jim Dodson, Editor
jim@saltmagazinenc.com

Andie Stuart Rose, Art Director
andie@saltmagazinenc.com

Isabel Zermani, Senior Editor
isabel@saltmagazinenc.com

Lauren Shumaker, Graphic Designer

Alyssa Rocherolle, Graphic Designer

CONTRIBUTORS

Ash Alder, Harry Blair, Susan Campbell, Clyde Edgerton, Jason Frye, Nan Graham, Virginia Holman, Mark Holmberg, Ross Howell Jr., Robyn James, Sara King, D G Martin, Jim Moriarty, Mary Novitsky, Stephen E. Smith, Astrid Stellanova

CONTRIBUTING PHOTOGRAPHERS

Rick Ricozzi, Bill Ritenour, Andrew Sherman, Mark Steelman, James Stefiuk

David Woronoff, Publisher

ADVERTISING SALES

Ginny Trigg, Sales Director
910.691.8293 · ginny@thepilot.com

Elise Mullaney, Advertising Representative
910.409.5502 · elise@saltmagazinenc.com

Rhonda Jacobs, Advertising Representative
910.617.7575 · rhonda@saltmagazinenc.com

Lauren Manship, Advertising Graphic Designer
910.833.7158 · lmanship@saltmagazinenc.com

CIRCULATION

Darlene Stark, Circulation/Distribution Director
910.693.2488

©Copyright 2016. Reproduction in whole or in part without written permission is prohibited.
Salt *Magazine is published by* The Pilot LLC

Subscribe today!
Salt
MAGAZINE
910.833.7159
$45 in state
$55 out of state

'Tis the season for
your home to *shine.*
Shop Paysage and
spread the sparkle!

Kelly Starbuck Photography

PH
PAYSAGE HOME

910.256.6050 1908 Eastwood Road, Suite 116 paysage.com/home

BENTO BOX • DUNKIN' DONUTS • TAMA TEA • SWAIN & ASSOCIATES • NEST • HOME AGAIN • EPIC FOOD CO • WINESTORE • THE UPS STORE • NEXTHOME CAPE FEAR

LITHE CORE FITNESS & WELLNESS STUDIO • JIMMY JOHN'S • WELL BELOW ZERO • BOOMBALATTI'S CITYMAC APPLE SPECIALIST • APPLE ANNIE'S, BAKE SHOP • LUMINA GEM • AUDIOLOGY OF WILMINGTON

GUARANTEED RATE • KI SPA • FLEET FEET SPORTS • PEANUT BUTTER & JELLY • BEAUTY BAR BOUTIQUE • COASTAL PROPERTIES ACCENT PHYSICAL THERAPY • PEMBROKE'S • LUXE NAILS • WELLS FARGO

Join Us

December 15th, 2016 from 6-10 PM for The Forum's First Annual Holiday Tree-Lighting Event & Celebration!

Enjoy holiday cheer with seasonal cocktails, live music, breathtaking decor, gifts from our merchants, as well as time with your friends and family. Proceeds will go to The Salvation Army of Wilmington's Angel Tree Program.

1125 MILITARY CUTOFF ROAD, WILMINGTON, NC 28405
SHOPTHEFORUM.COM

~ BLUE HAND HOME • LAS OLAS MEXI-Q GRILL • MERRILL LYNCH • PURE BARRE • SPECTRUM JEWELRY • OSTERIA CICCHETTI • MEADOWLARK • TRÈS BLEU ~

The Great New Year's Dirt Clod War

ILLUSTRATION BY MERIDITH MARTENS

By Jim Dodson

This was the year my dad's rural relatives, several distant aunts and uncles, a Bible-quoting grandmother and five girl cousins from the country came to our house between Christmas and New Year's Day. I barely knew them. I was almost 13, my brother Dickie was 15. We were informed by our mom in no uncertain terms that we had to be good hosts and proper young gentlemen for the duration of their visit. She had that look in her eye that said she meant business.

Five girl cousins in one house, if only for a couple days during an otherwise unblemished holiday week, is a serious challenge to the mental stability and character formation of any boy approaching teenagehood.

Dickie at least had a Life Scout project to work on, which took him out of the house most of the week. I wasn't so lucky. It was 1965. America was still buzzing about the Beatles. I was smitten with George Harrison and taking Wednesday afternoon guitar lessons at Harvey West Music downtown. I tried sticking to my bedroom to play along with "Rubber Soul" but the oldest girl cousin kept coming in without knocking and sitting cross-legged on the floor just to stare at me. It was unnerving. My mother said she "just really likes you, it won't kill you to be nice to her." Her name was Cindy. She was about my age — the oldest girl cousin — but she scarcely spoke, just sat and stared at me with her huge round eyes as I fumbled my way through "In My Life."

The other country girl cousins, meanwhile, occupied my tree house and turned it into a teahouse for their dolls. They played board games and poured imaginary tea. I came home from my Wednesday afternoon guitar lesson and found them there acting like my tree house was Buckingham Palace and they were visiting the Queen. I wondered how I could survive the week.

By Saturday morning I had to get out of the house, so I grabbed my baseball glove and bat and prepared to head for the park to play roll-the-bat with my buddies Bobby, Chris and Brad. I hoped Della Marie Hockaday might be there, too. I'd just given her a genuine imitation sapphire dimestore ring that meant we were kind of an unofficial thing.

My friends and I played roll-the-bat most Saturday mornings, but the country cousins weren't leaving until later that afternoon.

"Listen," said my mom, "maybe you should take the girls to the park with you. They're a little bored. They might like to play baseball with you guys."

I wondered if my mother had lost her mind from having all those rural uncles and aunts and a Bible-quoting grandmother under the same roof. She clearly wanted them out from underfoot while she prepared the big lunch that would send them all home.

"Come on, sweetie," she said. "Do this and I'll make you a chocolate pie and you can stay up and watch 'Bonanza' tomorrow night." Sunday night was a school night and her chocolate pie was the ultimate bribe. We made the deal.

As agreed, I led the girl cousins and their dolls to the park, hoping with every ounce of my being that Della Marie Hockaday wouldn't be there to witness my complete humiliation.

The park was across the creek from a new housing development where the earth had been churned up into mounds of fresh, angry red clay. Some other kids from another part of the neighborhood were over there messing around one of the new houses. I recognized Randy Fulp. He was the spawn of the devil, the meanest kid at my junior high school, always trying to intimidate younger kids.

The school we attended was a tough school full of scrappy white mill kids and a large number of black kids. This was years before public schools in North Carolina officially desegregated. You learned to survive by keeping your mouth shut and avoiding trouble. Fortunately, I played JV football that year for the

blockade runner
wrightsville's classic boutique resort
blockade-runner.com
CAMERON ART MUSEUM
and
NEW HANOVER GARDEN CLUB
present
Art of the Bloom
Join us January 5-8, 2017, as Blockade Runner Beach Resort hosts this first annual event, welcoming artists, decorators, garden clubs and educators from around the region.
Photo courtesy of Joshua McClure

Jackson Junior High Trojans and earned enough street cred so that Randy Fulp wouldn't mess with me. I had a couple of oversized teammates who would happily have pounded him into the red clay of South Greensboro.

Not long after the girl cousins found spots on the hill to watch and my buddies and I began playing roll-the-bat, a large red dirt clod landed at my feet as I was preparing to hit a ball. I kicked it aside and looked across the creek, where Randy Fulp was grinning like a jackass with his friends. He threw another dirt clod that I had to step out of the way to avoid being hit.

There is almost nothing as deadly as a dirt clod made from authentic sticky red clay earth from the upper Piedmont region of North Carolina. It can blind, maim or simply wound for life.

Naturally, I picked up the dirt clod and threw it back at Randy Fulp.

I missed. He laughed.

All hell broke loose.

Suddenly dirt clods were raining down on us and we were throwing them back.

I turned to see the girl cousins and their dolls fleeing the scene of mayhem.

All but one, that is.

Cindy was standing beside me in the creek bed, grinning as she formed hard clay clods with her bare hands. She turned and winged one with stunning accuracy at our attackers. It splattered on the windshield of a bulldozer where they were crouching. They scattered like frightened birds.

Cindy had an unbelievable arm, far more accurate than any of the boys in the fight. Her finest moment came when she caught Randy Fulp with a fireball to his throwing arm and he let out a yelp, turned and led the retreat around the corner of the unfinished house.

By the time we climbed out of the creek, both of us were soaking wet and streaked with red clay mud. Even more amazing, everyone else had vanished, including my friends.

Cindy and I walked home together. I wasn't surprised to learn that she played softball on her junior high school softball team back home. She was also her class president.

My mom was so put out at me, however, she made me strip down to my orange-red underwear before she would let me back into the house. Cindy's dress was equally filthy, but she got to go inside and change.

The Great New Year's Dirt Clod War was the topic of lunch that day and many years thereafter.

Cindy and I sat together and watched the Rose Bowl on TV. I almost hated to see the country girl cousins — one at least — go home.

More than a decade passed before I saw Cindy again. We met at the last family reunion I attended before heading off to college. She was going to N.C. State hoping to become a small animal vet, but not planning to play softball.

She had a boyfriend and was much prettier than I recalled.

At one point she asked me if I remembered the New Year's Day when we got into a dirt clod fight with some boys across the creek, getting so filthy my mother made me strip off before I could come into the house.

"Yes, I do," I replied. "That scarred me for life. Worse than any dirt clod."

She laughed. "It was kind of unfair. I was dirtier than you were. But wasn't that fun?"

I heard from Cindy a few years ago. She was a new grandmother living in Indiana. She'd read a book I'd written about taking my young daughter and aging golden retriever on a 6,000-mile cross-country fly-fishing and camping trip across America one summer. The book had just been made into a feature film. She asked me to autograph her copy of the book. She said *Faithful Travelers* was her favorite read.

I happily signed her book and sent it back, thanking her for saving my skin during the Great New Year's Dirt Clod War.

Contact editor Jim Dodson at jim@thepilot.com.

COMPLETE CARE
for all the stages of a woman's life

As a patient of NHRMC Physician Group – Glen Meade Center for Women's Health, you can take comfort in the expertise of a practice that's been on the forefront of women's health care since the 1920's. We offer you the advanced experience of board-certified physicians and additional high-level providers in the following specialties:

Obstetrics · Gynecology · Urogynecology · Robotic Surgery · Incontinence

And with NHRMC MyChart, your personal medical record, you will also benefit from seamless connectivity with more than 200 providers and your top-ranked hospital, New Hanover Regional Medical Center.

Call us at 910.763.9833 for an appointment, or visit *nhrmcphysiciangroup.org* for more information.

NHRMC Physician Group

Glen Meade Center for Women's Health

Jennifer B. Calfee, MD
K. Brooke Chalk, MD
Timothy L. Chase, MD
Andrew R. Cracker, MD
Andrea C. Foiles, MD
Rachel Z. Jones, MD
Pamela R. Novosel, MD
Cynthia K. Pierson, MD
Julia M. Posey, MD
H. Kyle Rhodes, MD
G. Daniel Robison IV, MD
Clarence L. Wilson II, MD
Susan B. Lorencz, FNP
Lauren A. Marshall, WHNP
Amanda O. Ricker, FNP

1809 Glen Meade Road ♦ 510 Carolina Bay Drive (Autumn Hall) ♦ 1333 S. Dickinson Drive, Suite 110 (The Villages at Brunswick Forest)

SaltWorks

You've Got a Poinsettia

And if you don't, go get one! But not just any leafy red, pink or white fireplace framer; get one from the Ability Garden Holiday Plant Sale. The Ability Garden provides outreach gardening and nature-based programs to our community, as well as horticulture therapy opportunities; they've recently been developing school gardens throughout Wilmington. This sale benefits their programming; enjoy a gospel choir and children's craft fair while you shop for poinsettias, Christmas cactuses and other winter staples. Saturday, Dec. 3, 10 a.m.–4 p.m. Admission is free. Plants start at $5. NHC Arboretum, 6206 Oleander Drive, Wilmington. www.nhcarboretum.org

Follow the Tea Light Bag Road

It's like trick-or-treating for history buffs or caroling without the singing part. For two days this winter you can go a-wassailing to tour historic downtown homes decorated to the hilt. Starting in the Victorian parlor of the Latimer House, home to the Lower Cape Fear Historical Society, this tour features new sights each year. This year includes the Alpha Psi Omega House, home to the first southeastern chapter of the historic African-American women's sorority Alpha Kappa Alpha, est. 1932. Another new north side highlight is the gothic revival style St. Stephen's A.M.E. Church, built in 1888. Bundle up and take to the cobbled streets and, between homes, you just might feel like singing. Saturday, Dec. 3, 4–8 p.m., Sunday, Dec. 4, 1–5 p.m. Tickets: $30 at www.lcfhs.org or Harris Teeter, Ivy Cottage, or the Latimer House.

Let it Glow

Let your lantern be light and witness brand new works of art created for the juried exhibition, "Art of Illumination," at the Cameron Art Museum. In years past, entries have come from across the country, abstract or taking shape as owls and jellyfish, but what they all have in common is the light from within. See this exhibit between Dec. 2 – Jan. 8. Or join in the wistful beauty of the Floating Lantern Ceremony on Dec. 11 at 5 p.m. when illuminated lanterns (available for purchase now through the day of the event) are launched onto the pond with well wishes and silent prayers. In winter, approaching the solstice, the darkest point, it's important to gaze within and let it glow. Cameron Art Museum, 3201 S. 17th St., Wilmington, (910) 395-5999, www.cameronartmuseum.org.

Season for Singing

If the neighborhood carolers could use a tuning fork for Christmas, head down to hear how it's supposed to sound at the Williston Alumni Community Choir performance, this year entitled "Gloria! Sing Gloria!" This long-standing group performs regularly with the Wilmington Symphony Orchestra and even performed at the White House in 1994. Under the direction of Marva Robinson, the choir will sing a one-hour program of spirituals, carols and a few gospel arrangements. Sunday, December 11, 5 p.m. Saint Luke A.M.E. Zion Church, 709 Church St, Wilmington. Tickets: $10 (at the door or in advance from choir members).

It's a Wonderful Tradition

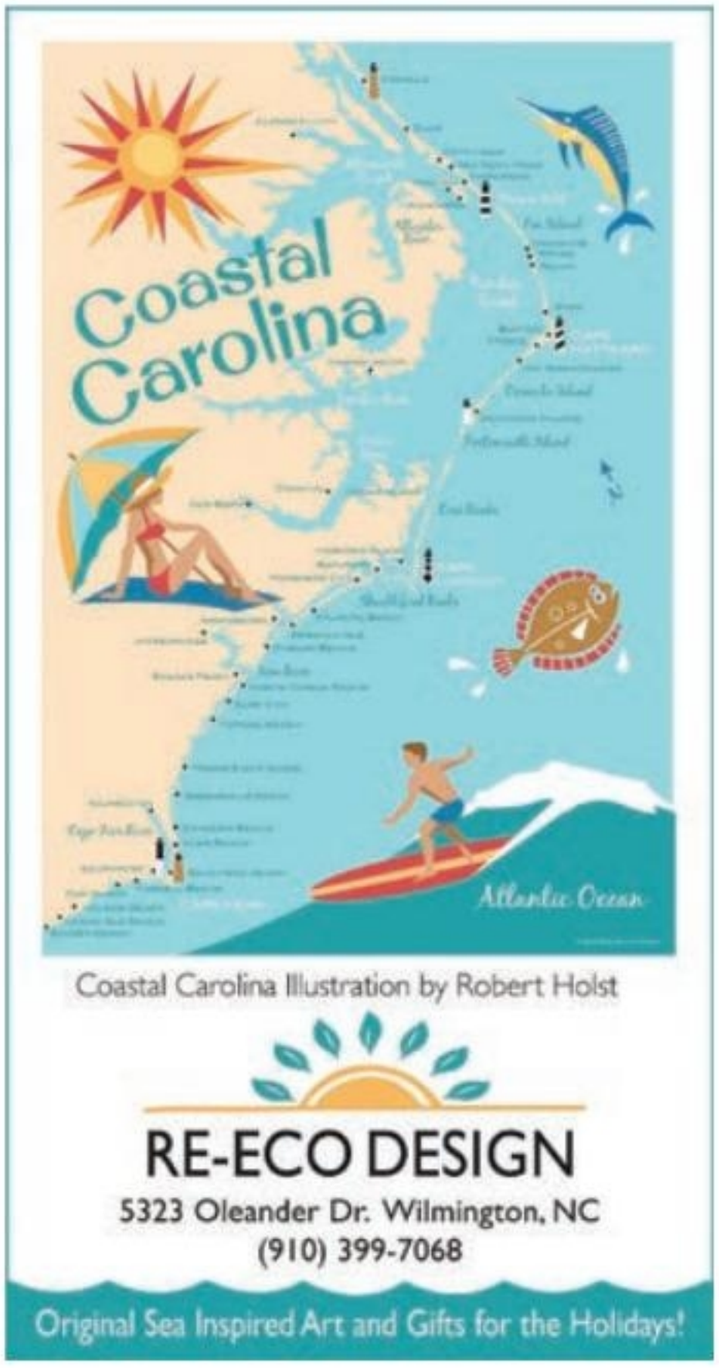
Listed in the American Film Institute's best 100 films ever made, *It's a Wonderful Life* has a special place in this film town's heart. Directed by Frank Capra in 1946, watching the film at Christmas was a family tradition for his family, including, of course, Frank Capra Jr., who would become the founder and president of EUE Screen Gems Studios, essentially starting the film industry here. During his lifetime, he would screen his father's Christmas classic each December at UNCW. A first or 15th viewing, *It's a Wonderful Life* does not disappoint. Tony Rivenbark's historic toy collection will be on display and seasonal treats served. Wednesday, Dec. 21, 7 p.m., Thalian Hall, 310 Chestnut St., Wilmington. Tickets: $10, (910) 632-2285 or www.thalianhall.org.

#Winning at Gifts

ACME Art Studios opens its doors for a weekend of holiday shopping with affordable art. Gift giving can be stressful: What do they need? What do they want? What do they already have? Bypass that vortex by buying local, original art. Have a favorite from ACME's 20+ artists? This is a perfect time to pick up small works and bring them home. Dec. 9–11, Friday and Sunday 6–9, and Saturday, 10 a.m.–5 p.m. ACME Art Studios, 711 North 5th Ave., Wilmington.

"You're Not a Dancer, You're an Elf"

"And you're going to wear panties like an elf!" yells the costumer in David Sedaris' hilarious and true "SantaLand Diaries" about working at Macy's one Christmas season. If your sweet tooth is about to rot out this holiday season and you need to blow off some steam, check out Panache Productions' staged adaption of this one-man show starring local comedian Jamey Stone (plus the loveable "Not Ready For Christmas" Carolers). Mature audiences only, this play contains laugh-out-loud jokes your small ones should not repeat. Dec. 1–4, Dec. 8–11, 15–18. Thursday–Saturday at 8 p.m., Sunday at 3 p.m., Red Barn Studio Theatre, 1122 South 3rd St., Wilmington. Tickets: $15, Call 910-251-1788 or www.thalian.org.


Coastal Carolina
Atlantic Ocean
Coastal Carolina Illustration by Robert Holst
RE-ECO DESIGN
5323 Oleander Dr. Wilmington, NC
(910) 399-7068
Original Sea Inspired Art and Gifts for the Holidays!

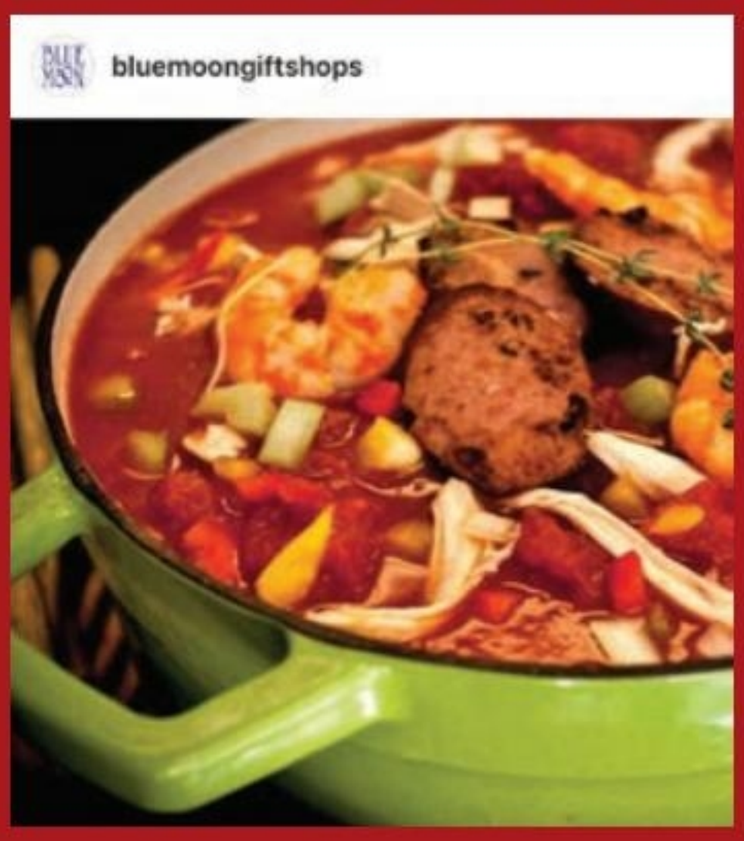
Visit
Salt
MAGAZINE
online

INSTAGRAM WINNERS

Congratulations to our December Instagram contest winners!

Thanks for sharing your "Food" images with us.

#saltmaginstacontest



OUR DECEMBER INSTAGRAM CONTEST THEME:

"Fashion"

Fun prints and cozy knits, accessories and shoes.
Give us a peak inside your closet.

Tag your photos on Instagram using #saltmaginstacontest (submissions needed by December 13)

New Instagram themes every month! Follow us @saltmagazinenc

The wait is over — Wilmington's newest waterfront community is NOW OPEN!

Explore 10+ model homes, discover brand-new parks, and dine at the just-opened restaurant in Marina Village. Soak in the holiday spirit and the most magnificent sunset views on The Boardwalk, and learn what RiverLights has to offer at The Chart House Information Center.

Experience the magic throughout December — Christmas lights will be up all month long! Visit RiverLights soon to **discover your dream home** and the bright life that awaits along the Cape Fear River.

Let RiverLights guide you home

Homes and Home Sites from the mid $200,000s

RIVERLIGHTS™

RiverLightsCommunity.com | 910.405.1234

Newland COMMUNITIES

The RiverLights community is owned by a business entity of North America Sekisui House, LLC (NASH) and is being developed by Newland Communities, the master developer of the community. NASH and Newland share a deep commitment to sustainable development practices and have strengthened their intentional focus together in all the communities they are creating across the country. RiverLights is one of 30 assets the NASH-Newland partnership owns or manages together in 14 states across the U.S. www.newlandcommunities.com | www.nashcommunities.com

© 2016 RiverLights. All Rights Reserved. RiverLights is a trademark of NNP IV - Cape Fear River, LLC, and may not be copied, imitated or used, in whole or in part, without prior written permission. This is not intended to be an offer to sell nor a solicitation of offers to buy real estate in RiverLights to residents of Connecticut, Hawaii, Idaho, Illinois, New York, New Jersey, and Oregon, or in any other jurisdiction where prohibited by law. No guarantee can be made that development of the RiverLights Community ("Community") will proceed as described. Some properties being developed in the Community may only be in the formative stages and are not currently constructed, but are envisioned for the future. Any information on such properties is presented to set forth certain prospective developments for general informational purposes only. NNP IV - Cape Fear River, LLC ('Fee Owner') is the creator and Fee Owner of the RiverLights Community ('Community'). Certain homebuilders unaffiliated with the Fee Owner or its related entities (collectively 'RiverLights') are building homes in the Community ('Builder(s)'). Fee Owner has retained Newland Communities solely as the property manager for the Community. North America Sekisui House has an interest in the member entity in the Fee Owner. Newland Communities and North America Sekisui House (i) are not co-developing, co-building or otherwise responsible for any of the obligations or representations of any of the Builders, and (ii) shall have no obligations whatsoever to any buyer regarding a home purchase from a Builder. Buyers of homes from any of the Builders waive to the fullest extent permitted by law any and all claims against Newland Communities and/or North America Sekisui House arising out of their purchase transaction with a Builder. Prices, specifications, details, and availability of a Builder's new homes are subject to change without notice. EQUAL HOUSING OPPORTUNITY

Misadventures in Holiday Fashion

By Isabel Zermani

Growing up, more exciting than Christmas Day was my parents' Christmas party, a black tie affair with the Who's Who of our city dressed like guests from a Turner Classic Movie. My father donned his tuxedo with either the red or the black bowtie, to suit his mood. My mother bought a new gown each year for the occasion: always a surface of beads in black, gold, or one year, an iridescent plum that turned green when she'd lean out from the baby grand piano, singing a jazzy carol.

My mother taught me the basics of sewing on an old Singer, and I started my own holiday tradition of making my dress for the Christmas party. From scratch and without a pattern, I'd create a dress each year, finishing it as guests piled in downstairs — guests whose heavy wool and shearling coats I needed to be collecting.

I liked the thrill of stitching the last hem just in time and floating down the staircase wearing something no one had ever seen before. This ol' thing? Well, I just made it. Other women I admired — artists, poets, academics — who returned to the party each year fussed over my creations. Debbie, a University of Virginia English professor with impeccable taste, sometimes made her own dresses from '50s vintage patterns but with modern fabrics like raw silk. We talked technique.

That electrifying, tactile jolt when my fingertips graced a certain fabric struck me with inspiration. A lacy black trim becomes my cap sleeve. A vintage beaded sleeve opens up to become a back piece I build around. Sophomore year of high school I was very into the Rat Pack and ruched yards of burgundy velvet to a form-fitting, snaky wonder. With the staircase as my catwalk, I debuted a new dress each year, feeling quite fancy.

Somewhere in my adulthood, a new type of holiday party developed: the Tacky Christmas Sweater party. The thrill of sifting through Goodwills for the winter warm-goods of schoolteachers-gone-by did appeal to the vintage scavenger in me, but looking bad on purpose did not. Christmas was my time to enjoy everyone looking their best; I get to see unkempt people year-round. But, for the sake of friendship and silliness, I gave it my best.

I bought a reindeer vest and embroidered wreath slippers. I tried a red dress with the vest for a high-low effect — no luck. My husband's too-small, pink Christmas tree sweater with pearl clasp draws guffaws, but my ensemble? Merely a nod of participation. Did I mention there was always a contest and I am not used to losing? One year, a girl made her own tacky sweater with battery light-up ornaments and cleaned up. She balanced the tacky-cute index I'd thought mutually exclusive. The market caught on to the trend and began producing new "tacky" sweaters, which I thought defeated the purpose. Then thrift stores displayed their tacky wares in the windows and upped the prices above retail. It became a confusing landscape.

At an office party, an organizer tried to appeal to both the old guard and the youth by holding Tacky Christmas Sweater and Best Christmas Sweater contests simultaneously. The Tacky one went first. Then the Best contest with nearly identical sweaters, some jolly faces now ashen.

With the bar shifting to be both tacky and attractive, I stalled out. While pulling clothes in a costume warehouse for a local theatrical production — the best use of my sewing talents and thrill-seeking compulsion — I found a Christmas tree costume built from tulle-wrapped hula-hoops with blinking lights and ornaments made for the show "White Christmas." This was it. I dashed over to a large trunk of petticoats and dove in for a '50s red sequined bikini. Long white gloves, candy canes and the star topper headpiece, I thought: *Top this.*

The night of the party I had my husband park past the hedgerow to avoid spoiling the surprise as I stepped into my tree costume, switched on the lights and tightened the chinstrap on my 2-foot star hat. I'm a long way from black tie, but *when in Rome*. My husband, like my father, wears the same thing every year — the pink sweater with the pearl clasp — not a tux. We knocked on the door, awaiting squeals of delight, perhaps a song request.

The party host opened the door with a big smile that soon vanished. She, too, was dressed as a Christmas tree — a tasteful tree. Something like hate brimmed in her eyes as she let us in. I got a telepathic message from her that was two words. We were good friends, but now. . . a tree-sized wedge was between us. To complicate matters, my costume was so big I didn't fit in the room, as if I needed confirmation.

Though not my parents' black tie party, I had forgotten a cardinal rule: Never out-dress the host! We remain friends, dependent on my atonement.

You can't fight culture. Or bring it back to an earlier era. Sometimes you can't even navigate it. But we are all *guests* at this party, so, to quote a song from "Annie," "it's what you wear from ear-to-ear and not from head-to-toe that matters."

Isabel Zermani, our senior editor, prefers the storied – and dressed-up – life.

ILLUSTRATION BY ISABEL ZERMANI

Alexander Koonce

Intracoastal REALTY CORPORATION

Experience the Exceptional

Best Wishes for a wonderful holiday and a very Happy New Year!

910.509.1949 | cell: 910.233.7225 | 800.533.1840

7000 West Creeks Edge Drive | Cove Point | $1,095,000

This spacious, open, flowing floor plan offers 10 ft. ceilings throughout the first floor, chestnut floors in all formal areas, and a chef's kitchen which includes top of the line stainless appliances and granite counters. The first floor master suite opens to the pool and spa, includes an oversized, custom designed closet/dressing room, and a bath that is truly an amazing spa experience. The back yard is your own secluded private oasis with pool, spa, terraced patios, and a professionally designed putting green all surrounded by lush, mature landscaping.

8 Latimer Street | Wrightsville Beach | $674,900

Classic investment property in the heart of Wrightsville Beach with views of the sound. This vintage cottage offers 2 units, each with 2 bedrooms and 1 bath, off-street parking, and about 100 ft in either direction to beach access or sound access. Both units have great rental history.

These 2 new listings went under contract in UNDER 48 HOURS of hitting the market!

1222 Lacewood Court | Laurel Ridge | $174,900

Tucked away in a quiet cul-de-sac, this cozy 3 bedroom, 2 bath home is located in the popular community of Laurel Ridge. The charming interior features an open floor plan, spacious living room with vaulted ceiling and fire place with gas logs. Unique for this neighborhood, the home offers an additional living space that could be used as a den/ game room/ office/ or family room. A great opportunity!

234 Greenwich Lane | Pine Valley East | $259,900

Nestled in the heart of Wilmington, a large 4 bedroom home with a southern wrap around front porch. Formal dining room, large eat-in kitchen and spacious, 2 story family room. The family room features a true masonry, all brick fireplace, complete with gas logs and built-in wooden book-shelves surrounding. Sitting on nearly half an acre, the enormous back yard is completely fenced in with an expansive back deck built for outdoor entertaining.

EXPECT ROYAL TREATMENT
www.alexanderkoonce.com

1900 Eastwood Road • Suite 38 Lumina Station
Wilmington, NC 28403
zander@alexanderkoonce.com

MAKE A PLAN TO MAKE IT HOME.

Make a plan to make it home, every time you go out. Do whatever it takes to get home safely. Call a friend, arrange for a cab or designate a driver.

Budweiser **THIS BUD'S FOR YOU.**

ENJOY RESPONSIBLY © 2015 ANHEUSER-BUSCH, BUDWEISER® BEER, ST. LOUIS, MO

Greetings From a Christmas Mutt

Remembering an escape artist named Stash, who stole our hearts

Bark the Hairy Angels Sing

3 French Hens, 2 Turtle Doves. . . And a ~~Partridge~~ in a Pear Tree

O Christmas Tree, O Christmas Tree, How Hairy Are Your Branches

Do You Hair What I Hair? A Star, A Star

He Knows When You've Been Bad or Good

Merry Christmutt

PHOTOGRAPHS COURTESY OF LOUISE GRANT

By Nan Graham

Each year, my favorite Christmas card was always the homemade one from Louise Grant featuring her rescue dog, Stash, an 11th-hour escapee from Death Row at the kill shelter. Never was there such a rag-tag animal whose appearance was as startling as this homely canine's. She seemed to have been assembled by a deranged blind man with only remnants: A scruffy terrier mix, her coat was a wiry scraggle; every day was a bad hair day for Stash. Her long thin too-tall legs were disproportionate to her scrawny body. I suggested Stash needed a dust ruffle to mask her proportions.

Stash's one redeeming feature? The most beautiful enormous brown eyes since Omar Sharif's in the film *Dr. Zhivago.*

Louise's father, Oscar (quite a card himself), when asked what breed of dog Stash might be, would answer, "She is an East Tribecastan terrier." When the questioner looked skeptically at the unfortunate little dog, Oscar delivered his punch line, "We're very lucky. Those terriers from West Tribecastan are really ugly."

Her tragic flaw: She managed to escape every confined space in the dog pound . . . and then in Louise's home. No fence too high, no yard too secure. A canine Houdini. Stash was named for her habit of "stashing" food under the sofa in preparation for leaner times. On the plus side, Stash managed to bring home the blue ribbon in every Ugly Dog contest she entered.

The Yuletide cards pictured Stash in various ensembles with an appropriate holiday pun: "Bark the Hairy Angels Sing" or "Do you Hair What I Hair?" Stash would sit stoically while Louise arranged the homemade costume for each photo shoot. If the Biblical Job had a dog, it would have been Stash. The mutt should have been named Patience. Her soulful eyes staring straight into the lens, Stash sat motionless for retake after retake. . . a real feat for an escape artist dog who never met an enclosure she couldn't crack.

The Stash cards never fail to make me smile at the long-suffering, decked-out fleabag with the clever captions. For seven years, the tradition continued until the beloved Stash died of heart failure. "It was the one thing Stash couldn't escape from," Louise sighs, putting the cards back into the little red box alongside the first prize blue ribbons.

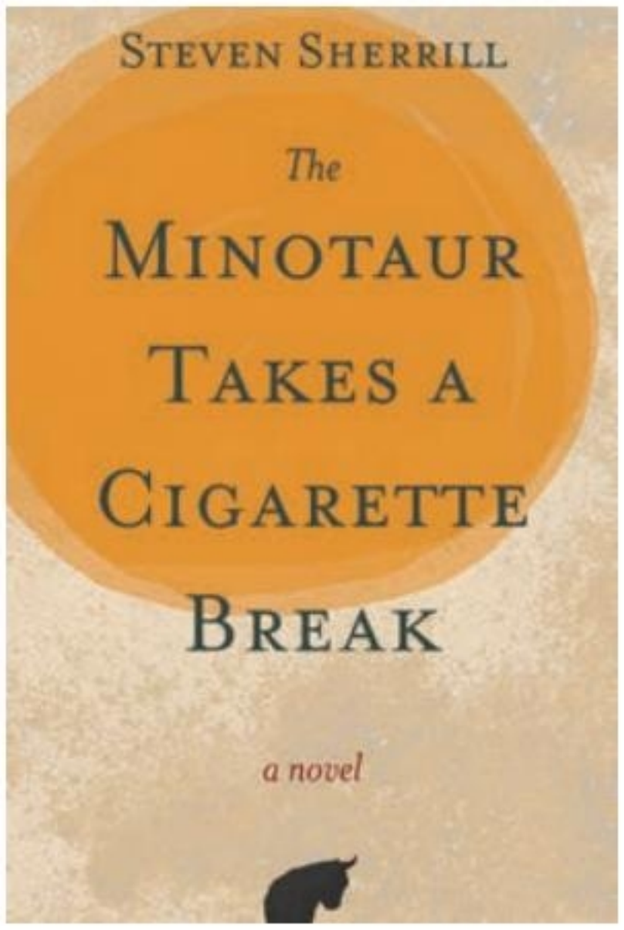
Nan Graham is a regular Salt *contributor and has been a local NPR commentator since 1995.*

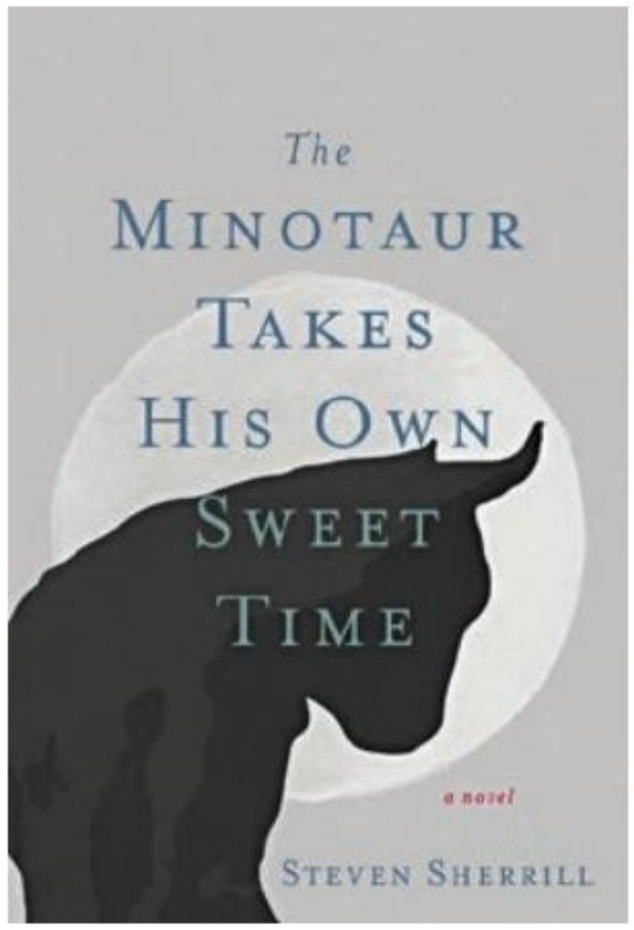
GREAT OUTDOOR PROVISION CO.
Est. 1972
2016 Gift Giving Guide
Hanover Center
Wilmington
910.343.1648
GreatOutdoorProvision.com
Feel at home. Anywhere.

Angies list
porch conversion.com®
Sunroom Additions & Patio Enclosures
Full-service, Custom, Sunroom Design • Licensed General Contractor • 4 time Angie's List Super Service Award Winner
PORCH CONCEPTS
Sunroom & Outdoor Furniture
Outdoor Furniture • Sunroom Furniture • Wicker and Rattan • Sunbrella • Complimentary Design Services Custom Orders • Area Rugs • Accessories
Happiness is Relaxing on the Porch
www.porchconversion.com | (910) 773-3363 | 6821 Market St. Wilmington, NC 28405 | www.porchconcepts.com

Legend of the Working Class

When M, a cross-species monster, moves from N.C. to Pennsylvania, the plot thickens





By D.G. Martin

In his insightful review of J.D. Vance's *Hillbilly Elegy: A Memoir of a Family and Culture in Crisis* in this magazine last month, Stephen Smith questioned whether that book explains the unexpected success of Donald Trump's campaign for president.

Meanwhile, I have been thinking that another new book might give us insight into the white male blue-collar world where Trump's appeal rang loud and clear. North Carolina native Steven Sherrill's *The Minotaur Takes His Own Sweet Time* tells how a fictional and Greek legendary half-bull, half-man called the Minotaur adapts to life in a modern white working-class community.

In case you do not remember the Minotaur, he was the offspring of a queen of Crete, who, subject to a curse from a vengeful god, fell madly in love with her husband's prize bull. The resulting offspring grew up to be a feared monster that devoured children. In the Greek legend the Minotaur was killed to end his evil ways.

But, in Sherrill's story, the Minotaur has survived and lived for thousands of years, roaming from place to place. He is immortal and destined to struggle forever to live as an outsider alongside fully human colleagues.

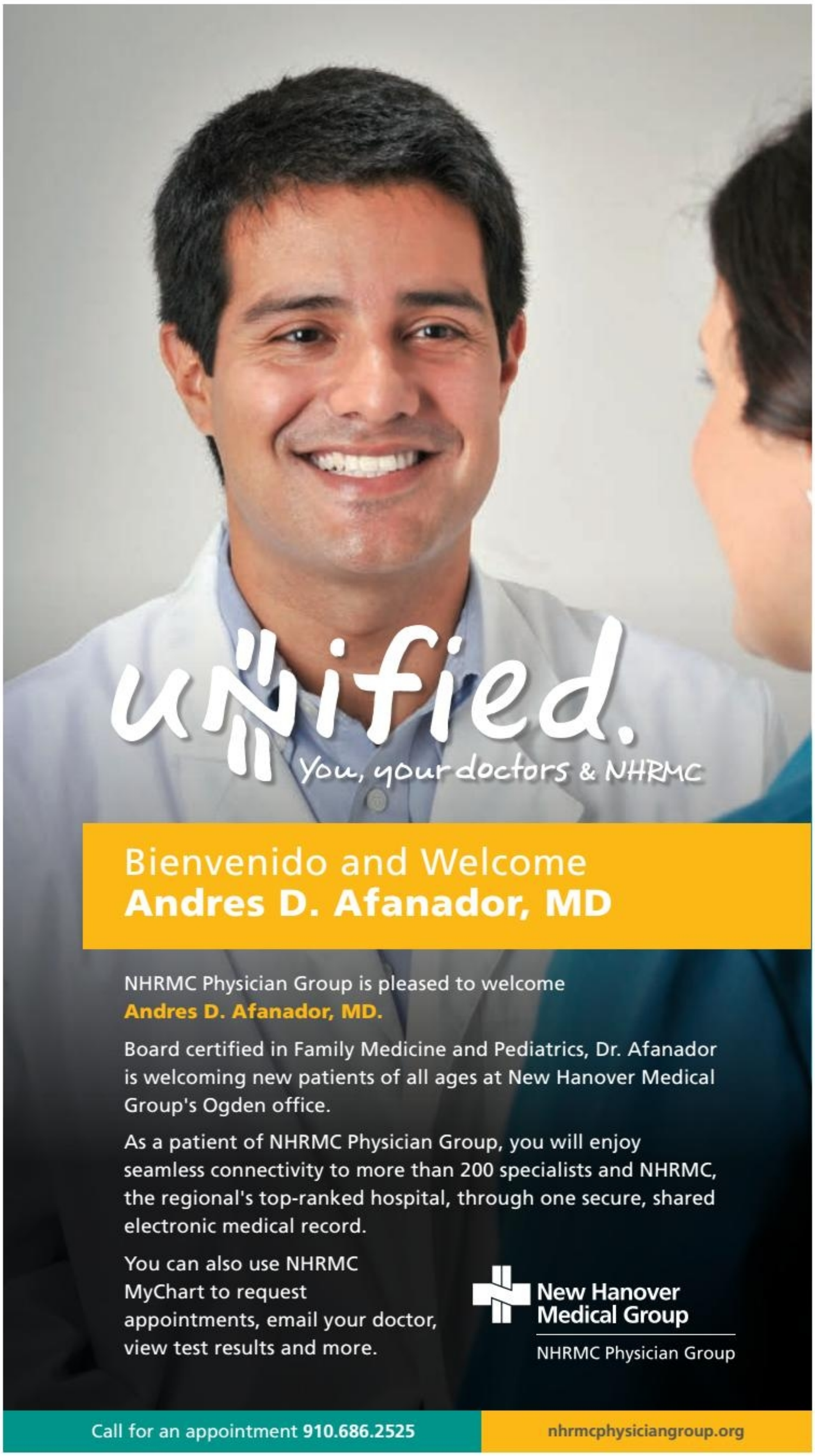
Back in 2000, in his novel, *The Minotaur Takes a Cigarette Break*, Sherrill brought the fictional Minotaur to our state as a line cook in a seedy restaurant called Grub's Rib just off the interstate near Charlotte. The Minotaur lived in a mobile home in a rundown trailer park. His co-workers called him M and got used to his bullhorns, funny-looking face, and tortured way of speaking. They had their own set of challenges, not unlike those described in *Hillbilly Elegy*.

Just as his co-workers adapted to M and accepted him as a fellow-worker, readers set aside disbelief, identify with the creature, and observe the world of a struggling working class through his eyes. Still, M is destined always to be something of an outsider, a condition that painfully troubles and enriches his story and his relationships with the blue-collar characters that surround him.

This September, 16 years after *The Minotaur Takes a Cigarette Break*, its sequel, *The Minotaur Takes His Own Sweet Time*, hit bookstore shelves. Sherrill, who now lives in Pennsylvania, teaches at Penn State-Altoona. M has moved up there, too. He is now a professional Civil War re-enactor in a tourist-centered "historic village." Every day M puts on his Confederate uniform and goes out on the field to do his job. He dies. Over and over again.

In the rustbelt around the village and battlefield near Altoona in central Pennsylvania, M observes and interacts with the struggles of the working and out-of-work people he encounters. Almost all are at the edge. One broken car away from a financial crisis. One lost job away from disaster.

M's struggles are special. Only half-human, he still has fully human


unified.
You, your doctors & NHRMC
Bienvenido and Welcome
Andres D. Afanador, MD
NHRMC Physician Group is pleased to welcome
Andres D. Afanador, MD.
Board certified in Family Medicine and Pediatrics, Dr. Afanador is welcoming new patients of all ages at New Hanover Medical Group's Ogden office.
As a patient of NHRMC Physician Group, you will enjoy seamless connectivity to more than 200 specialists and NHRMC, the regional's top-ranked hospital, through one secure, shared electronic medical record.
You can also use NHRMC MyChart to request appointments, email your doctor, view test results and more.
New Hanover Medical Group
NHRMC Physician Group
Call for an appointment 910.686.2525
nhrmcphysiciangroup.org

desires and aspirations. He is lonely and longs for companionship. He is helpful and considerate. He adapts to disappointment. But, as Sherrill leads us to understand in this, his second Minotaur masterpiece, M is always going to be "other." Always an outsider.

M lives at the Judy-Lou Motor Lodge, a shabby motel just off a busy highway and within walking distance of the historic village and battlefield. The motel owner, Rambabu Gupta, gives M a place to stay in return for M's handyman repair work. M can fix almost anything, including automobiles.

When a dirty, filthy, broken down Honda Odyssey van careens into a parking lot near the motel, an attractive redheaded woman and her wild, brain-damaged brother get out, and a weird

Almost all are at the edge. One broken car away from a financial crisis. One lost job away from disaster.

love story begins. M sets about to fix the car. He wanders through his favorite places, auto junkyards, to find the right parts. As he fixes her car, the appreciative redhead and M begin to develop feelings for each other.

Could a cross-species friendship work into something more? Sherrill uses his great storyteller gifts to make his readers wonder, and maybe hope. But the poignant climax is dark and sad.

Back to the recent election, M seems to have no interest in politics, but his desperate, disillusioned, and angry co-workers and neighbors in Pennsylvania's rustbelt could understandably have found hope in Donald Trump's message. If they had made it to the polls on November 8, their votes would almost certainly have helped Trump steal Pennsylvania from the Democrats and Hillary Clinton.

D.G. Martin hosts North Carolina Bookwatch, *which airs Sundays at noon and Thursdays at 5 p.m. on UNC-TV.*

20 Years and Counting...
and we still have all your favorites!

Opulence Of Southern Pines

Opulence of Southern Pines and DUXIANA

at The Mews, 280 NW Broad Street,
Downtown Southern Pines, NC
910.692.2744

at Cameron Village,
400 Daniels Street, Raleigh, NC
919.467.1781

www.OpulenceOfSouthernPines.com

Serving the Carolinas & More for 20 Years — Financing Available

CoolSweats

www.coolsweatsatthebeach.com

Krazy Larry
Wooden Ships
AG Denim
Subtle Luxury
Hard Tail
Mod-O-Doc
Bella Dahl
Kinross
Wilt

Wilmington
Pinehurst
Raleigh

1051 Military Cutoff Rd.
910.509.0273

LILLA | P

SHOP EN VIE AT UPTOWN MARKET FOR THE HOLIDAYS

en vie INTERIORS
By Melanie Bowe

8006 Market Street | 910.512.3277
www.envieinteriors.com

Mon-Sat: 10am-6pm | Sun: 12pm-6pm

THE ART OF LIVING WELL

Your retirement years have so much to offer. Choose a community that does, as well. Carolina Bay at Autumn Hall offers a truly enviable location, a host of elegant floor plans, luxurious amenities, endless activities and exceptional dining venues. For extraordinary independent living, plus a continuum of care should you need it, Carolina Bay was built for this time in your life.

CAROLINA BAY
AT AUTUMN HALL

LIFE PLAN COMMUNITY
Continuing Care Retirement Community
from the Liberty Senior Living family.

CAROLINABAYATAUTUMNHALL.COM
866.455.0599 / 910.769.7500
WILMINGTON, NORTH CAROLINA
Schedule a visit.

BALDWIN
ESTATE™

BIRD
DECORATIVE HARDWARE & BATH

5702 OLEANDER DRIVE
WILMINGTON
910-793-6293

WWW.BIRDDECORATIVEHARDWARE.COM

A Time of Light and Latkes

A Hanukkah story

By Amy Lyon

At my fifth-grade winter assembly we lined up single file, each with a candle in an aluminum holder, and walked through the darkened auditorium singing, "When you walk through a storm hold your head up high and don't be afraid of the dark." At 10 years old I was awed to be entrusted with a live, yellow flame, especially since it was a dark time for me. It was my first year at a new school, and a few classmates, who I thought were new friends, were bullying me.

We sang, "Though your dreams be tossed and blown, walk on, walk on, with hope in your heart and you'll never walk alone."

This reflects the essence of Hanukkah — hope, light and renewal.

The Jewish holiday Hanukkah is celebrated for eight days, lighting up the darkest time of the year. During each night at sundown, we light one candle of the eight-pronged candelabra called a menorah, until the eighth night, when all the candles blaze bright. We do this to remember the miracle that happened in Jerusalem 2,200 years ago when the ancient Hebrews, led by Judah the Maccabee, reclaimed the temple in Jerusalem from their enemy. When it was time to light the menorah, the eternal flame, there was only enough oil to last for one night, but instead it lasted for eight.

When I was growing up, my family numbered into the dozens, and we'd all gather at my grandparents' home to light the menorah, exchange gifts, play the holiday game called dreidel and eat special foods. Dreidel is a four-sided spinning top, and on each side is a Hebrew letter that is an acronym for "a great miracle happened here." The side where the top lands dictates how much of the pot of candy or pennies the spinner gets to take out or put in: all, half, none or the dreaded *put one back in*.

No one goes hungry on Hanukkah, because this is the holiday of the latke, the famed potato pancake. It's the latke, that is, if you are descendant of the Ashkenazi and trace your roots to Eastern Europe, as does my family. Or, if you're from the Sephardim branch, who long ago migrated south from the Middle East through the warmer Mediterranean countries, then your family fries up doughnuts, called sufganiyot. One way or another the holiday is a deep-fried affair.

That winter I was surely in my grandmother's kitchen helping make the latkes, since her kitchen was the center of my universe and — in essence — still is. Nana was always putting on, wearing or taking off an apron, and there was always a kind, accepting smile on her face. On Hanukkah everyone wanted to be in the kitchen, if not as a self-anointed latke maker, then hanging out at the threshold to snatch one of the sizzling pancakes fresh from the pan.

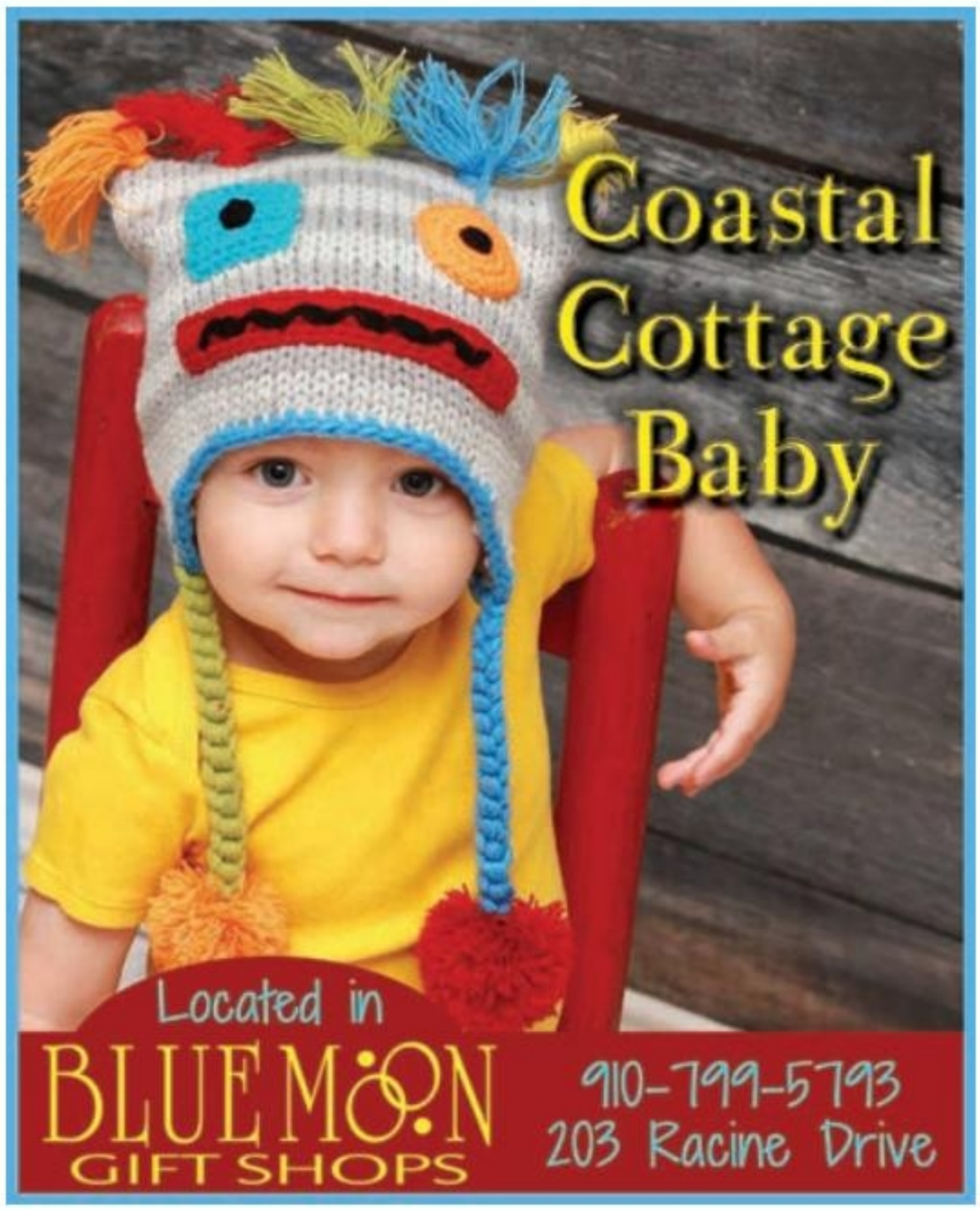
Latkes are a simple affair I learned to make by watching Nana's hands as she laboriously grated potato and onion, delicately broke open the eggs and — with practiced elegance — flicked just enough leavening agent, sprinkled snowflakes of flour, added a pinch of salt and flaked in black pepper. She'd cup just enough batter in the palm of her hands, squeeze out excess liquid, and drop it into the pan of hot oil. Then she'd watch and wait. At just the right moment, when edges began to brown, she'd pat the pancake once or twice with her spatula. Then, when she knew it was right, she'd flip it over, pat it again and let the other side get crispy. And from there to the platter with the topping of choice. There are two camps when it comes to latke toppings, the savories who enjoy sour cream, or the sweeties who prefer applesauce. I fall into the applesauce group, preferably homemade.

In my 20s I opened Amy Cooks for You, a specialty food store and catering company, and for Hanukkah we turned out scores of latkes, of course my Nana's recipe. In the years when my son, Max, was growing up, we started the tradition of having our own Hanukkah party for friends and family. Along the way, the simple brass menorah that I received as a bat-mitzvah gift the year I turned 13 was joined by a paper doll of Judah the Maccabee, the warrior-hero with honeycombed pants, shield and a long sword. One year the guests numbered close to 50, which made it a 250-latke occasion. It isn't Hanukkah unless the aroma of fried onions and potatoes soak into the furniture and draperies, emanating for days.

This year I'm in particular need of the warmth and inspiration of the gleaming brass menorah, of traditions and remembrance of miracles. In February my mother died and my internal light is dimmed by a rendering sadness. I look forward to placing the tattered-but-persistent paper Judah the Maccabee on my table, spinning the dreidel and grating, flicking, sprinkling just the right amount to make the latkes. And when we light the candles of the menorah, once again, the darkness will be dispelled.

Amy Lyon is the author of The Couple's Business Guide, How to Start and Grow a Small Business Together *and* In A Vermont Kitchen, Foods Fresh From Farms, Forests, and Orchards. *She's lived in Wilmington for ten years and can be reached at amylyon@gmail.com.*

ILLUSTRATION BY HARRY BLAIR



Never miss an issue!
subscribe today & have
Salt
MAGAZINE
delivered to your home!

Call (910) 833-7159
or mail payment to
Salt Magazine
P.O. Box 58,
Southern Pines, NC 28388
$45 In State
$55 Out of State

palm garden
A Lilly Pulitzer® Signature Store
Mon-Sat 10-9, Sun 12-6
Mayfaire Town Center • 6804 Main Street • Wilmington, NC • 910.256.9984
www.shoppalmgarden.com

I Want You
To Get A
Holmes Security
Alarm System!

- Burglar Alarms
- Fire Alarms
- Camera Systems
- Access Systems
- Central Vacuum Systems
- 24 Hour Local U.L. Monitoring Station

Holmes
Security Systems
Since 1908

Honeywell
Authorized Security Dealer

109 Hinton Ave., Wilmington, NC 28403
910-793-4181
www.HolmesSecurity.net

A Glowing Brunch by the Sea

Food Network pioneer Judy Girard dives into a healthy buffet and the joy of public service at the Blockade Runner

By Dana Sachs

When Judy Girard first retired and moved to North Carolina in 2008, she planned to sit at the beach and "read John Grisham." She deserved a break, having just left a successful career as a television executive. As president of the Food Network, for example, she guided the struggling cable channel toward becoming a multi-billion-dollar enterprise, using telegenic cooking personalities — Emeril Lagasse, Rachael Ray, and Giada de Laurentis, to name just a few — to show the nation how to make dishes like 30-Minute Shepherd's Pie and Chicken Marsala.

Judy had earned the right to relax but, instead, she dove into another project, this time with the goal of changing lives. As president of the foundation that supports the Girls Leadership Academy of Wilmington, or GLOW Academy, Judy has helped establish a school dedicated to educating some of our community's most vulnerable children. GLOW, North Carolina's first all-girls' nonprofit charter school, welcomed its initial class of students in August after five years of intensive planning. Founded with guidance and support from national and state leaders, the school aims to improve graduation rates for girls in high-poverty neighborhoods and send more of them to college.

When it opened, GLOW became the 17th school in a national organization called the Young Women's Leadership Network (YWLN), which has collectively educated thousands of at-risk girls to date. YWLN established its first school in New York City in 1996, and today YWLN schools, which focus on STEAM learning (science, technology, engineering, arts and math), rank among the highest performing in the country. Between 2004 and 2015, some 95 percent of students in the network's New York City schools graduated from high school, compared with only 64 percent of girls who went to other schools, and the vast majority of YWLN graduates go to college. Studies have shown that single-gender education has significant benefits for girls, including increased confidence in science and math, higher scores on standardized tests, and greater focus on academics and coursework.

It's expensive to provide an excellent education to low-income students because they need support. For example, a lot of charter schools save money by not offering transportation or free lunch, which puts these schools off-limits for poor children who depend on such amenities. Those charters, as a result, may offer strong academics, but end up serving predominantly middle- and upper-middle-class students. "We knew from the start," Judy tells me, "that we needed buses and food" in order to attract low-income students. Before GLOW ever opened its doors, the foundation spent five years gathering support, eventually raising the money needed to enroll its first class and lay the groundwork for future expansion. The foundation, Judy says, "lives, eats, and breathes support for those girls." After welcoming the initial class of sixth-graders in August, GLOW will add one new class every year until the original class graduates in 2023, thus taking these girls from middle school through high school. It will

PHOTOGRAPHS BY JAMES STEFIUK

even continue to offer guidance to graduates as they move through college.

Judy and I have met for brunch at the Blockade Runner Beach Resort. The hotel's sun-filled restaurant, East Oceanfront Dining, looks out toward the hotel lawn and, beyond that, the Atlantic. East's new chef, Jessica Cabo, has a tie to television, too, having made it to the finals on the first season of "Hell's Kitchen." For brunch, she's updated the standard all-you-can eat, heavy-on-the-sausage-and-syrup hotel buffet into a healthier, more flavorful array of dishes that pop with surprises. Sautéed sun-dried tomatoes, golden cherry tomatoes and slices of yellow pepper, for example, brighten that day's version of shrimp and grits and, because Cabo avoids heavy sauces, we can taste the tang of the vegetables and the sweetness of the shrimp. The buffet, which changes weekly, does include traditional brunch staples like French toast and Eggs Benedict, but Cabo plays with these staples (serving, for example, Banana Bread French Toast or Crab Cake Benedict) and also adds intriguing alternatives. In the black rice curry, for example, the beautiful, almost-purple grain serves as a backdrop to quick-cooked zucchini, snow peas, carrots and napa cabbage, none of which have lost their bite. "I like that it mixes the crunchy with other textures," Judy says.

If you're thinking the former head of the Food Network and I are debating jalapeños versus habañeros, or sautéing versus steaming, we are not. Food doesn't actually interest Judy. "It's sad, but true," she tells me. At the Food Network, "I used to make the chefs nuts because I'd say, 'Can you make me a piece of broiled fish with nothing on it?'" Emeril Lagasse, for one, has forgiven her. When Judy started raising money for GLOW, the celebrity chef flew down to Wilmington and helped out his friend by hosting two benefits. He raised $275,000, covering the cost of the food and labor himself.

As we talk, I notice that Judy never mentions her successes in terms of her own accomplishments. She's a master at deflecting compliments, but not in a

falsely modest "Oh-Really-It's-Nothing" way. Rather, she seems to value teamwork, recognizing the talents and passions of others — not just celebrity chefs like Emeril Lagasse but also lower-level colleagues around the office.

At the Food Network, for example, Judy began broadcasting "Iron Chef." The kooky Japanese culinary show became a surprise cult hit, in part because, instead of using subtitles, the network dubbed it into English. As a result, the over-the-top costumes and staging seemed even sillier, and the show became ridiculously entertaining. It was a counter-intuitive idea, and whom does Judy credit? An intern, she tells me, who "mentioned this Japanese show and said it would be very funny if we dubbed it."

When talking about establishing GLOW, Judy also focuses on the contributions of others: Georgia Miller, wife of former UNCW Chancellor Gary Miller, who first proposed the school; Mayor Bill Saffo, who quickly got behind it; Todd Godbey, GLOW's energetic president; Laura Hunter, the principal who, says Judy, "has met with every single family"; and, especially, the girls' parents, many of whom are single moms who "really want their daughters to have choices in their lives that they didn't have."

As we finish lunch, I ask Judy one last question. "Do you miss television?" She shakes her head. "No," she says firmly. "I find this exciting, too." At this rate, Judy Girard may never have time for John Grisham.

East Oceanfront Dining is located in the Blockade Runner Beach Resort at Wrightsville Beach. Visit www.blockade-runner.com or call (910) 256-2251. If you'd like to know more about the Girls Leadership Academy of Wilmington, or donate to the GLOW Foundation, visit http://glowacademy.net.

Dana Sachs' latest novel, The Secret of the Nightingale Palace, *is available at bookstores, online and throughout Wilmington.*

WILMINGTON
Blind & Shutter Closet COMPANY

Blinds | Shutters | Murphy Beds | Custom Closets

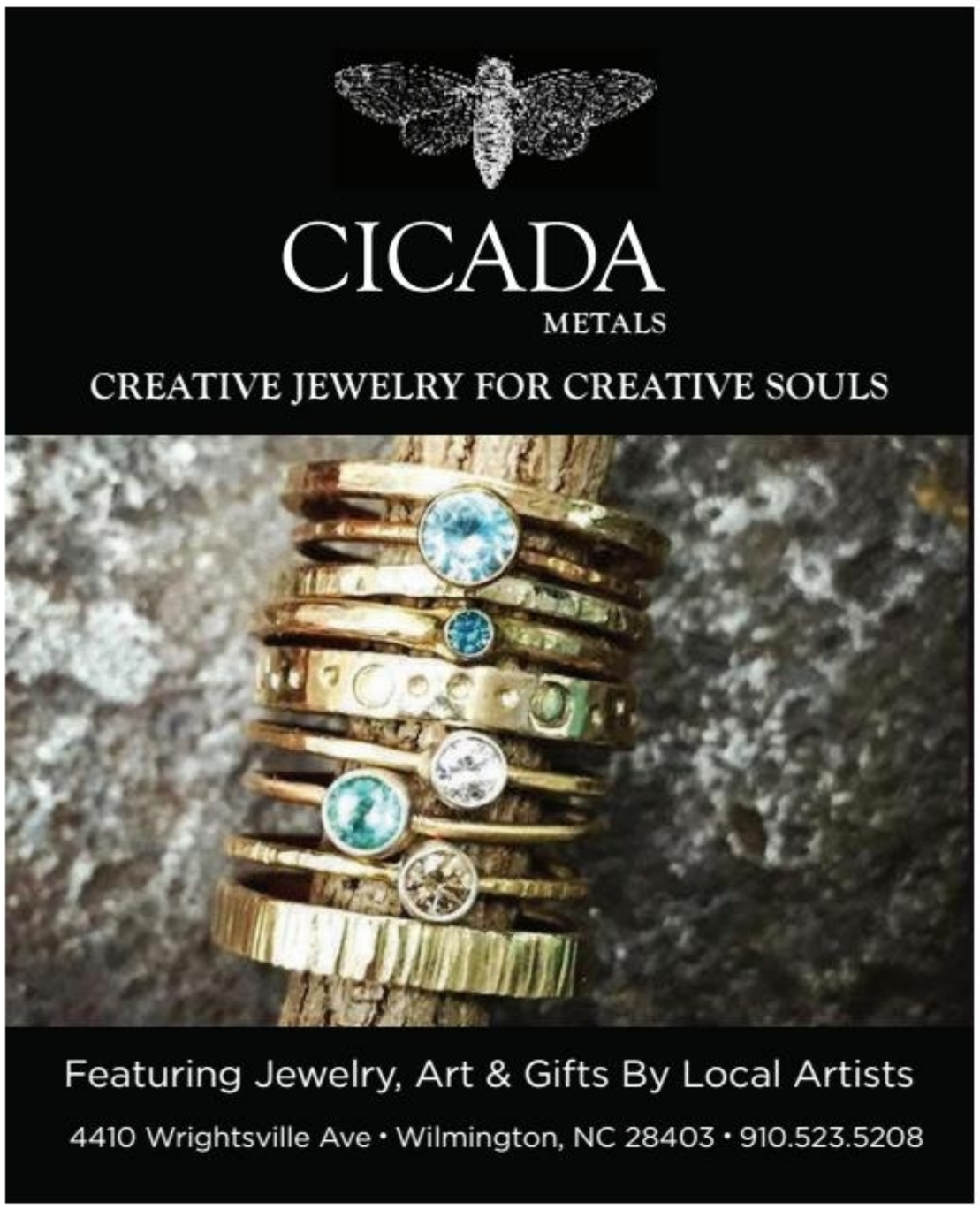
Free Top-Down/Bottom-Up on Duettes
Free Rear-Tilt on Newstyle Shutters
Free Lift System Upgrades
Good thru 12/31/16

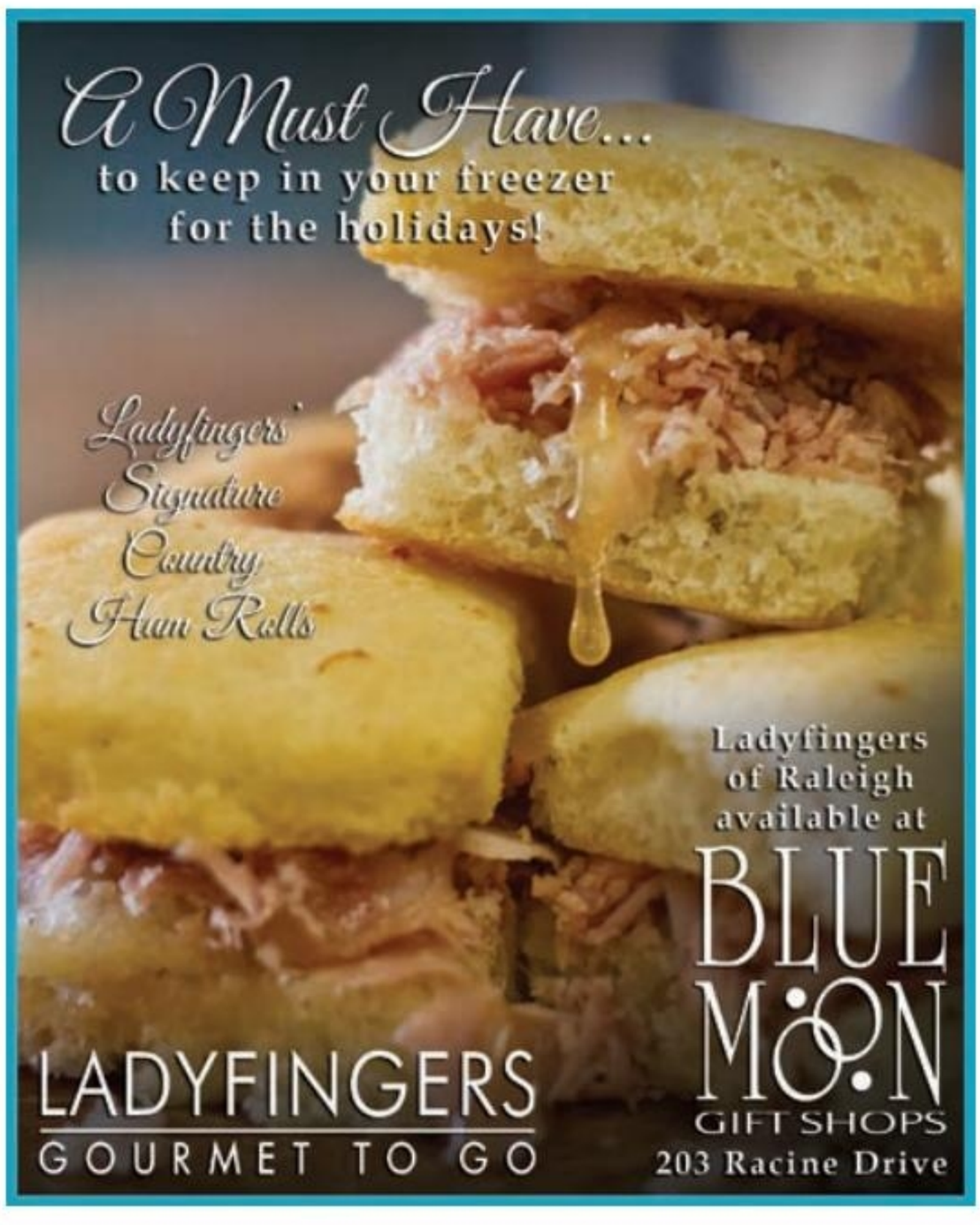
Visit our Hunter Douglas Gallery
& Murphy Bed Showroom
6617 Market Street
wilmingtonblinds.com
910.799.8101

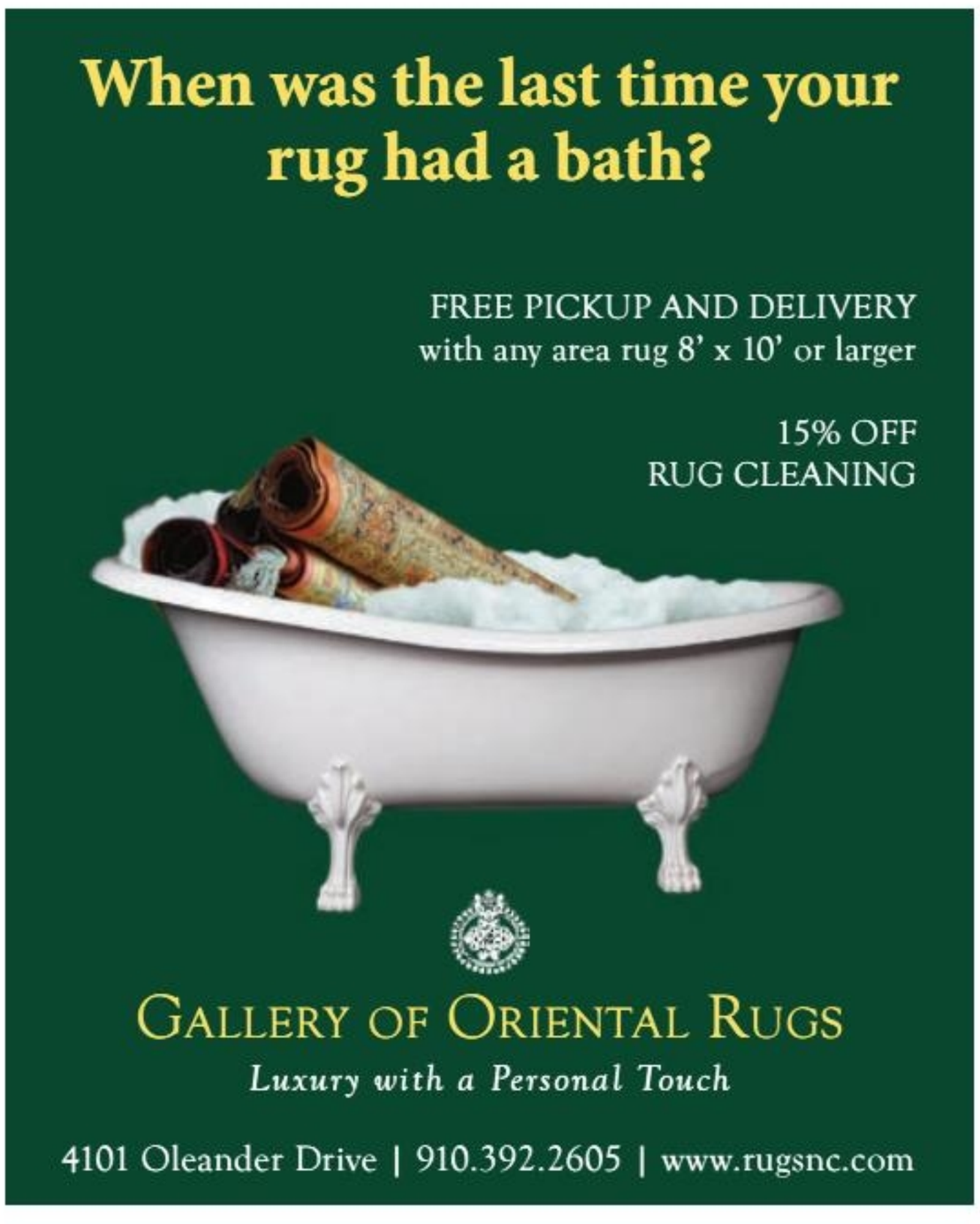
Meadowlark
For all your party dresses and holiday gifts

Store Hours: Mon-Sat, 10am-6pm
Extended Holiday Hours: Thurs, 10am-8:30pm | Sun, 12pm-4pm
The Forum | 1125-J Military Cutoff Rd. Wilmington | 910.679.4474
Meadowlark Shop www.meadowlarkshop.net meadowlark_shop

puddle
baby
The boutique for kid chic!
Located in
BLUE MOON
GIFT SHOPS
910-799-5793 • 203 RACINE DRIVE

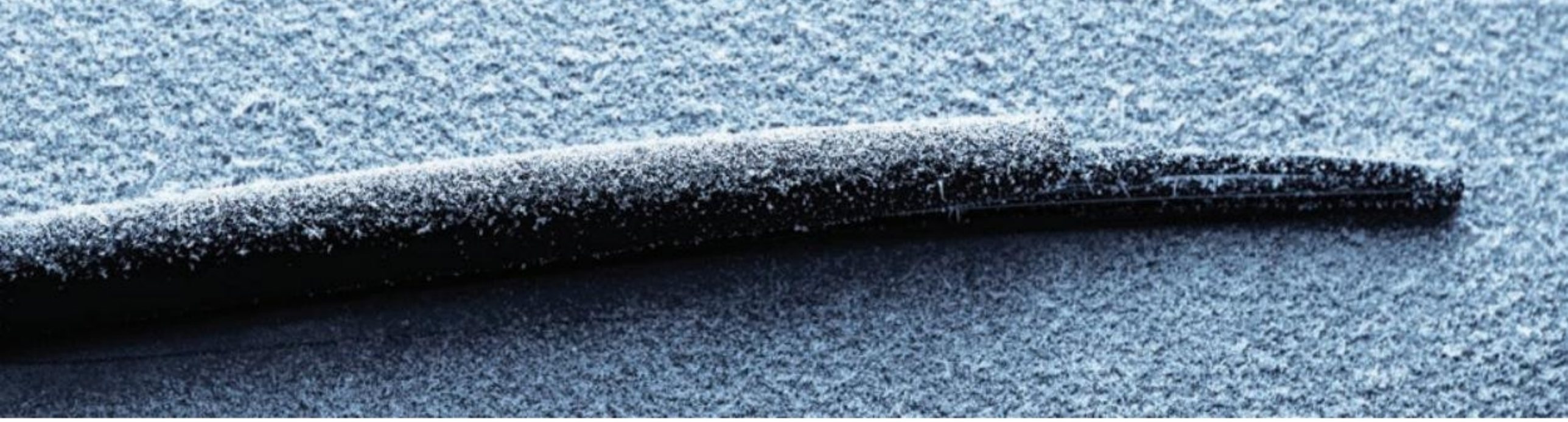

CICADA
METALS
CREATIVE JEWELRY FOR CREATIVE SOULS
Featuring Jewelry, Art & Gifts By Local Artists
4410 Wrightsville Ave • Wilmington, NC 28403 • 910.523.5208


A Must Have...
to keep in your freezer
for the holidays!
Ladyfingers' Signature Country Ham Rolls
Ladyfingers of Raleigh available at
BLUE MOON
GIFT SHOPS
203 Racine Drive
LADYFINGERS
GOURMET TO GO


When was the last time your rug had a bath?
FREE PICKUP AND DELIVERY
with any area rug 8' x 10' or larger
15% OFF
RUG CLEANING
GALLERY OF ORIENTAL RUGS
Luxury with a Personal Touch
4101 Oleander Drive | 910.392.2605 | www.rugsnc.com

The Cold Truth About Winter

All I want for Christmas is a little warm weather



By Bill Thompson

Some folks think that to really catch the Christmas spirit we need to have cold weather. Well, as Sportin' Life says in "Porgy and Bess": "It ain't necessarily so."

The main thing I catch from cold weather is a cold, the sneezing, wheezing, coughing kind. Although my doctor tells me we don't catch a cold because of the cold weather, I don't believe him. He says the cold is a virus we catch from other people; that it is passed person to person. I look at that kind of like the chicken and the egg. Somebody had to catch it first from something, and my money's on cold, wet weather.

It can be difficult to summon the Christmas spirit in cold weather. One thing that is not conducive to a merry season is the effect on water pipes. I know that frozen water pipes are not a factor for many people, particularly those who have city water and insulation. But for people like me who live in old houses out in the country, frozen pipes are a fact of life.

It is hard to be jolly and joyful when you can't get the shower to work or even get enough water to fill a basin to wash or shave your face. I know it sounds incongruous for me to be complaining about the lack of modern conveniences, since I am always extolling the virtues of the past. However, in those olden days, not having the convenience of a shower was something you more easily could predict before you went to bed and could, therefore, make adequate arrangements for your ablutions.

If, by luck, you are able to make yourself presentable to the public without water in the house, you must face the challenge of getting from the door of the house, across the porch, down the steps and to your car. I have heard that in Minnesota (a place of forbidding cold and icy mornings) folks can just push a remote control button and their cars will start automatically and everything will be nice and warm and ready to go when the driver gets to the car. (I know. We can buy such conveniences down here, too, but, unfortunately, I didn't think about that when I bought my car in the middle of a Carolina summer.)

I don't even have a garage or carport at my house. My car sits outside all night accumulating frost and/or ice on the windshield. That means that after I have negotiated my way from the door of my house, across the slick porch and down the slippery steps, I have to scrape the windshield and start the car and give the motor enough time to warm up and give the heater time to, at least, take the chill off the car seat.

Scraping the ice off the windshield with a putty knife is not a good idea. It takes a long time to clear ice with an instrument that is only one inch wide, and there is a good chance that you will put permanent scratches on the glass. Somebody told me a shortcut to getting the ice off the windshield was to turn on the windshield wipers and throw a glass of water on the windshield while the blades are moving. That is not a good idea. First of all, windshield wiper blades are made of rubber and they stick to the icy glass, allowing the arm to detach itself and scrape its steel edge across the glass. Secondly, the only thing the water does is clear the frost away, leaving a film of ice which, though transparent, still hinders a clear vision of the road and creates a blinding glare if the sun is shining. Of course, the main reason I don't do the water thing is my pipes are frozen; I don't have any water.

Fortunately, the Christmas spirit, which, like a cold, I do seem to catch year after year, is warm enough to overcome even the chilliest weather. Merry Christmas.

Bill Thompson is a frequent – and wise – contributor to Salt *magazine.*

Great Christmas Cookies

The new old-fashioned way

By Hope Cusick

It's that glorious time of year when Christmas cookies, bars and candies grace the holiday tables. Favorite recipes used only once a year come out of hiding. Hours and days are spent making these coveted morsels. Baking and decorating cookies with family and friends is an added joy and cherished tradition.

This is not the time of year where you count calories. You don't need to gobble down loads of cookies; sometimes a couple of bites will satisfy the cookie monster in all of us.

Gifts of holiday goodies make special treats for neighbors, friends, colleagues and church groups. A platter of these left out for Santa or brought to the office party are sure to win favor. It's a wonderful time to try these delicious and kid-friendly cookie recipes. Go ahead and preheat the oven. Happy Holidays!

Hints from Hope: Remember to use real butter and unbleached flour to make cookies that taste like your mother's or grandmother's holiday cookies. Use an electric mixer to beat butter, vanilla, eggs and sugar together, but use a wooden spoon to stir in flour, baking powder and chips or nuts to avoid over-stirring. Refrigerate dough for 12 or more hours before baking for an optimal cookie. Cold dough is easier to slice.

Use an extra-thick, clean aluminum cookie sheet; always put dough on a cold cookie sheet and bake on the center rack. Cool cookies completely before storing, and separate iced cookies with waxed paper to prevent sticking.

Southern Snowflakes: Pecan Lace

1 cup light brown sugar, packed
3/4 cup unsalted butter
3/4 cup light corn syrup
1 1/2 cups finely chopped pecans
1 cup cake flour
2 teaspoons grated orange zest (Optional)
1 pinch of salt

In a saucepan on medium heat, mix together butter, sugar, corn syrup and salt. Stir until sugar is dissolved, about 5–8 minutes. Remove pan from heat and stir in pecans, flour, and orange zest (optional) until well mixed. Pour mixture into a bowl and cover with plastic wrap and refrigerate overnight or for at least 3 hours.

Preheat oven to 350 degrees. Line cookie sheets with parchment paper and drop dough by teaspoons about 2 inches apart onto sheets, about 6–8 per sheet. Roll dough into marble-sized balls, they will spread. Bake until golden brown, about 10 minutes. Cookies will harden as they are cooling. Transfer parchment papers with cookies on them to cool on wire racks. Let cookies cool

PHOTOGRAPHS BY ANDREW SHERMAN

completely before storing in airtight containers. They may be frozen up to 3 months.

Orange-Cardamom Chocolate Cookies

These are a slice and bake cookie. Keep a roll in the freezer, thaw slightly and bake just before guests arrive. The house will smell so good. Makes 36–40 cookies.

1 3/4 cups unbleached all-purpose flour
1/2 cup unsweetened cocoa powder
Pinch of salt
1/4 teaspoon ground cardamom
3/4 cup butter, softened
1 cup granulated sugar
1 tablespoon grated orange zest
1 large egg, room temperature
1 1/2 teaspoons vanilla extract
1 large egg white, beaten
Coarse sugar crystals

In a bowl, whisk together flour, cocoa powder, salt and ground cardamom; set aside.

In another bowl, beat together butter and sugar with orange zest until fluffy. Beat in egg and vanilla, then stir in flour mixture. Blend until just combined, scraping sides of bowl as necessary.

Transfer dough to a square of parchment, form into a log 2-inches in diameter, and roll tightly in parchment. Refrigerate until solid, about 2 hours, rotating every 20 minutes to maintain shape.

Preheat oven to 350 degrees.

Lightly brush the dough log with beaten egg white. Place coarse sugar in a rimmed pan and roll log in sugar until coated well. Slice the log into rounds that are 1/4-inch thick. Place on parchment-lined baking sheets 1 inch apart.

Bake in 350 degree oven until cookies are set and there is slight resistance when centers are touched, about 8–10 minutes. Cool on pans. Store in airtight containers.

Santa's Buttons: Red Velvet and White Chocolate Thumbprint Cookies

Makes about 2 dozen cookies
1 box red velvet cake mix
2 large eggs, room temperature
1/3 cup canola oil
1 11-ounce bag white vanilla baking chips, about 2 cups

Preheat oven to 375 degrees.

In a bowl, whisk together red velvet cake mix, eggs and canola oil.

Form teaspoon-sized balls and place on a lightly greased cookie sheet or baking pan about 1 inch apart. Slightly pat down the top of each cookie ball in the center with your thumb or the back of a

CAM
CAMERON ART MUSEUM
un•bound
NARRATIVE
On view through January 15, 2017
Artist: Doug Beube
Art from Flour: Barrel to Bag – On view through Feb. 12, 2017
Examining the history of the humble flour sack, this everyday object has been transformed into examples of grassroots design through necessity and ultimately into a unique art form that reveals our history and shared visual culture.
Exhibitions & School
Public Programs: Gallery Talks, Lectures, Music, Literary, & More
Exceptional Café & Special Events
CAMERONARTMUSEUM.ORG
Update: New Museum Family Admission – Adults $10, 16 and under free

MICHELE SIMPSON DDS

Now Welcoming
NEW PATIENTS

Dr. Simpson combines
advanced dental technology with
a gentle, friendly style.

Comprehensive Family Dental Care

Cleanings & Exams
Restorations
Tooth Whitening
Crowns & Bridges
Dentures & Implants
Veneers
Gum Disease
Digital Impressions
Snoring Appliance
TMJ Treatment
Digital X-rays
Nitrous Oxide
Advance Technology
and MORE!

910.791.7911 | www.CrownMySmile.com
3317 Masonboro Loop Road, Suite 140
Wilmington, NC 28409

Gathered | 3304-A Wrightsville Ave. | 910.769.7318

Gifts and Jewelry | Vintage Rugs and Textiles | Original Art Work | Home Accessories | Children's Gifts | Furniture and Lighting | Interior Design

teaspoon to shape an indentation.

Bake in a 375 degree oven for 8–10 minutes; the top of each cookie will crack. Cool for 2 minutes and quickly make indentations with the back of a spoon, if necessary. Remove cookies from the sheet to a cooling rack. Cool completely, about 10 minutes.

In a small bowl, microwave white baking chips uncovered on high for 30-50 seconds, stirring once, until softened and chips can be stirred smooth. Spoon melted chips into a re-sealable Ziplock bag, seal. Cut off a tiny corner of bag. Twist bag above melted chips. Squeeze bag to fill each thumbprint cookie. Let stand until set.

Wanted: Gingerbread Men

Makes about 36 cookies, depending on size.
1/2 cup vegetable shortening (Crisco)
1/2 cup granulated sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves (optional)
1/2 cup molasses
1 large egg
3 tablespoons hot water
2 1/2 cups all-purpose unbleached flour or more as needed for consisrency

Preheat oven to 375 degrees

In a bowl, beat shortening with an electric mixer on medium speed for 30 seconds. Add sugar, baking powder, ginger, baking soda, cinnamon, and cloves. Beat till combined, scraping the bowl. Beat in the molasses, egg and water until blended.

Beat in as much of the flour as you can with the mixer. Stir in remaining flour. Divide dough in half. Cover and chill for 3–4 hours or until easy to handle.

Grease a cookie sheet, set aside. On a lightly floured surface, roll half the dough at a time to 1/8 inch thickness. Use a cookie cutter to cut into desired shapes. Place 1 inch apart on the prepared cookie sheet.

Bake in 375 degree oven for 5–6 minutes or until edges are lightly browned. Cool on cookie sheet for one minute. Transfer cookies to a wire rack and let cool completely. Decorate cookies with icing.

Confectioners' Sugar Icing

1 cup confectioners' sugar

1 tablespoon whole milk, plus more as needed

In a bowl, mix together sugar and milk. Stir in additional milk one teaspoon at a time, until it reaches an icing consistency.

Blue Ribbon Peanut Butter Fudge

2014 New Hanover County Fair Blue Ribbon winner

1 cup creamy peanut butter

1/2 cup pecans, chopped (optional)

1 teaspoon vanilla extract

2 cups granulated sugar

1/2 cup whole milk

In a bowl, combine peanut butter, pecans and vanilla. Stir.

In a saucepan mix sugar and milk. Bring to a rapid boil, stirring continuously and boil for exactly one minute. Pour over the bowl of peanut butter, vanilla and pecans and stir until thick, about 2 minutes. Immediately pour into a buttered 8 x 8-inch pan and allow to cool. Cut into squares.

Hope Cusick is a prize-winning cook, a poet, and a Pender County columnist. Her confections take home prizes at the Blueberry, Strawberry, and Rice Festivals, as well as the county fair.

Creating Sweet
HOLIDAY MEMORIES
HENRY'S
RESTAURANT & BAR
Impress your holiday guests by letting Henry's take care of the details. Now booking reservations for our private Pine Room or large parties in our renovated dining room or bar.
2508 Independence Boulevard | Wilmington | (910) 793-2929

CRAIGE & FOX PLLC
ATTORNEYS & COUNSELORS AT LAW

JENNIFER M. RODEN

ATTORNEY AT LAW

2012-2013 Fellow for Borchard Foundation Center for Law and Aging, Co-Chair Membership Committee Elder and Special Needs Law Section of the North Carolina State Bar, Program Chair for the New Hanover County Estate Planning Council.

701 MARKET STREET • WILMINGTON, NC 28401 • WWW.CRAIGEANDFOX.COM
910-815-0085 PHONE • 910-815-1095 FAX

RELIABILITY AND SERVICE THAT WILL STOP AT NOTHING.

RELIABLE, ENERGY-EFFICIENT, CLEAN AIR FOR THE HOME

TRANE®
It's Hard To Stop A Trane®

trane.com

airmax
HEATING AND COOLING

Airmax Heating and Cooling, Inc.
4563-1 Technology Drive, Wilmington, NC 28405
910-798-4822 | AirmaxHVAC.com

Crabby Chic
Sea Inspired Gifts & Decor
4107 B Oleander Dr. | 910.799.4216 | www.crabbychic.com

PAWS & CLAWS
ANIMAL HOSPITAL, P.C.

DR. SAM SMITH, DR. STEPHEN ANDERSON
& DR. NATALIE-ANNE REINHART

Practicing in Preventive & Internal Medicine,
Advanced Dentistry and Surgery for
Cats, Dogs and Exotics

"Devoted Vets for Beloved Pets"

5333 OLEANDER DRIVE | BESIDE TIDAL CREEK CO-OP
910.399.3768 | INFO@PAWSCLAWSAH.COM
WWW.PAWSCLAWSAH.COM

The Spirit of Giving

A little tippling under the tree

By Tony Cross

This time of year is stressful. I don't think I need to delve into the reasons why, but one thing is for sure: Alcohol consumption increases during the holidays. Everyone has his or her reasons, and many are the same, but I'll tell you mine. Even though I gripe about all the Christmas commercials in every advertisement from mid-October through the new year, the truth is, I like it. I enjoy gift-giving too much; I put an extreme amount of pressure on myself to get the "perfect" gift for my friends and loved ones. If you are like me, I hope these gift ideas will please the budding mixmaster on your list.

Fair Game Beverage Co. Carolina Agricole Rum 375 ml, $23

Distiller Chris Jude from Fair Game Beverage Co. has been in the distilling biz for about two years now, and keeps surprising me with his fantastic new spirits. In June, he released an amber rum made with Panela cane sugar. In September, Fair Game released a very small batch (887 bottles only) of North Carolina's first rum agricole. Now, rhum agricole (the French term) is typically produced in the Caribbean and translates to "agriculture rum." Fresh sugarcane is used when making this rum, and Chris gets his from Catoe Farm, in Middendorf, South Carolina. He describes this rum as "slightly sweet, grassy, and just a little bit funky." I couldn't agree more. This is a great sipper, and a lovely base for any rum-style cocktail or punch. Ask your local ABC to get you a bottle before they're all gone!

Ice Cube Trays, Williams-Sonoma

Some might find large ice cube molds a bit odd, or even pretentious. Ice is ice, right? Wrong. Having the wrong type of ice in your glass can definitely ruin your drink. How's that? Let's first start with your freezer. If your ice is exposed to different odors from some dinner experiment that you froze back in 2015, those aromas will seep into your ice. Make sure to keep a tidy freezer, and use filtered water. It does make a difference. The style and size of your ice is a crucial element when playing bartender. Shaved ice is wet, and will quickly over-dilute your drink. What's the point of shelling out extra money for a fine spirit when all you're going to do is ruin it with bad ice? Easy fix: Take a stroll over to Mayfaire and stop in Williams-Sonoma. In addition to brandied cherries, bitters and my own TONYC syrup, they carry ice molds. Large blocks of ice (think 2x2 inch) keep your fine whiskey cold, while slowly diluting your drink as time travels on.

Yarai Mixing Glass, Koriko Hawthorne Strainer, Hoffman Barspoon, Cocktailkingdom.com, $77

For the negroni, old-fashioned, or Manhattan lover, this is the gift for them. Let's start with the mixing glass. The Yarai has many different styles and sizes. I'm recommending their more basic style. It holds 19 ounces, so when ice is added, you can stir a couple of cocktails at a time. The glass is thick, and dishwasher safe. I've had mine for almost four years. The barspoon is made from stainless steel, and is very lightweight. Paired with the mixing glass, you'll be able to stir cocktails with ease. I'm choosing the Koriko strainer for two reasons, the first being it's a perfect fit into the Yarai glass when you're about to strain the liquid into the

PHOTOGRAPH BY ERIN BRADY

glass. Another reason to pick this strainer is that the coils are tightly wound to catch the smallest of ice granules, herbs or anything else you wouldn't want floating on top of your shaken cocktail. Bonus use: The two holes above the coils allows you to do a split pour. Go ahead, and show off.

Barolo Chinato, $42

A few years back, I toyed around with the idea of putting a "Baller Manhattan" cocktail on my menu. The thought was to use a high-end rye whiskey, with a touch of hard-to-get absinthe, and the finest vermouth. The vermouth would have been Barolo Chinato. This really is luxury, folks: a D.O.C.G. (Denominazione di Origine Controllata e Garantita) Barolo that's infused with rhubarb, cardamom, ginger, cinchona bark, cocoa, and spices. This fortified wine is incredible on its own, but pair it with homemade chocolate pudding, and forget about it. Now, back to that Manhattan: The complexity of this vermouth elevates the cocktail to another level. Wine distributing company Bordeaux Fine & Rare can deliver this to any bar and restaurant, but for the home imbiber, an order at ABC must be placed. Needless to say, I opted out of the high-end Manhattan drink, but instead used the Barolo for another drink, The Green Beret, in honor of my father, friends and other ass-kickers of the nation. I have two versions of this cocktail; one is shaken and the other is stirred. Both contain Green Chartreuse. Here's the recipe of the stirred version that includes Barolo Chinato.

The Green Beret

Green Chartreuse
1 1/2 ounce TOPO Eight Oak Whiskey
3/4 ounce cocoa nib-infused Campari
1/2 ounce Dolin Rouge
1/4 ounce Barolo Chinato
Lemon peel

Take a double old-fashioned glass and rinse it with Green Chartreuse. Do this by pouring the Chartreuse (or misting it) into the glass, swirling it around so it touches almost every interior surface, before tossing it out. Be sure to use the minimal amount, so you do not waste any of this goodness. In a mixing glass (like the Yarai), combine all other ingredients, add ice, and stir until liquid is cold, and proper water dilution is achieved. Place a large cube of ice in your rinsed glass, and strain the liquid from the mixing vessel into the glass. Express the oils from a peel of lemon over the cocktail, dropping the peel into the drink afterward.

Tony Cross is a bartender who runs cocktail catering company Reverie Cocktails in Southern Pines. He can also recommend a vitamin supplement for the morning after.

There's a new lender in town.
Come see how We Can Help You!®

Stearns Home Loans® is open for business in Wilmington, NC and we're ready to welcome you to our new office.
We look forward to meeting you!

Pam Munson
Branch Manager
NMLS# 415426
910.508.0235 Cell
pmunson@stearns.com
46516.stearnshomeloans.com/pmunson

Wendy McCoy
Mortgage Loan Orginator
NMLS# 231497
910.612.5166 Cell
wmccoy@stearns.com
46516.stearnshomeloans.com/wmccoy

Stearns® HOME LOANS
Stearns Home Loans
Wilmington Branch
1213 Culbreth Drive
Wilmington, NC 28405
Branch NMLS# 1497095

This is not a commitment to lend. Program restrictions apply. Stearns Lending, LLC also operates under the trade name Stearns Home Loans in all states except for Arizona, Illinois, Massachusetts, and New York. Stearns Lending, LLC offers many loan products. Stearns Lending, LLC is a California Limited Liability Company headquartered at 4 Hutton Centre Drive, 10th Floor, Santa Ana, California 92707. (800) 350-LEND (5363) Company NMLS# 1824 (www.nmlsconsumeraccess.org). This information is accurate as of November 7, 2016. © 2016 Stearns Lending, LLC All Rights Reserved. SHL1719/110716.

APPLE ANNIE'S
BAKE SHOP
FINE PASTRIES, CAKES, BREADS AND MORE
Make Memories

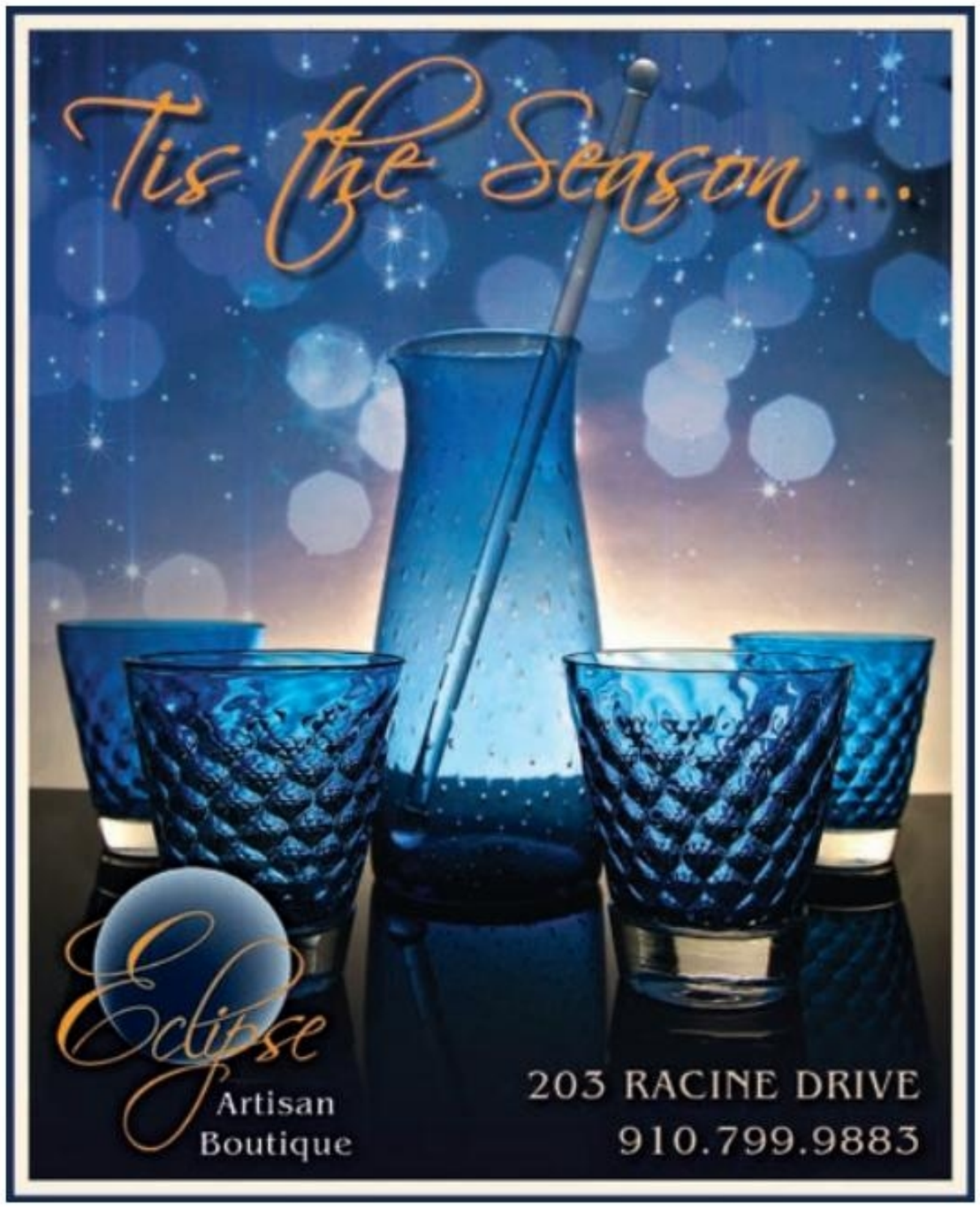
Open 7 Days a Week| Order Early | www.appleanniesbakeshop.com
837 S. Kerr Ave. Wilmington | 910.799.9023
1121-1 Military Cutoff Rd. Wilmington | 910.256.6585

THE FISHERMAN'S WIFE
LITTLE LUXURIES FOR THE HOME, COTTAGE OR CASTLE
Herend
...joy to the fishes...
1425 AIRLIE ROAD, WILMINGTON · 910.256.5505
THEFISHERMANSWIFE.COM

UPTOWN MARKET
Holiday Hours
December 10th-23rd
Monday - Friday from 10am-7pm
Open December 24th
from 10am-4pm
8006 & 8086 Market Street • 910.686.0930 • Open Mon-Sat 10am-6pm • Sun 12pm-6pm

Rebuild your health
in our gracious,
welcoming atmosphere
THE DAVIS COMMUNITY
Considering elective surgery?
Make your first step to recovery a phone call to pre-register for your own private rehabilitation room.
• Rehabilitation & Wellness Pavilion, Porters Neck Road
• Davis Health & Wellness Center, Cambridge Village near Mayfaire
910.686.7195 | thedaviscommunity.org

EGGNOG SPICE LATTE
Steamed eggnog mixed with Pumpkin Spice syrup and fresh espresso shots topped with foam and pumpkin pie spice.
PORT CITY JAVA
www.portcityjava.com | 17 Locations in Greater Wilmington



Lou's
Flower World
~& VINTAGE MARKET~

So Much More Than Flowers!
5128 Oleander Drive • 910.395.1004 • www.lousflowerworld.com

Dionysus of the Skies

Cedar waxwings feast on the berries of winter – sometimes a little too much for their own good

By Susan Campbell

Now is the time: The dogwood and holly berries ripen, and large flocks of cedar waxwings appear to partake of nature's bounty. Waxwings are sleek brown birds that sport a black mask, yellowish belly and tail tip. Although both males and females have a crest of tan feathers, it is rarely raised during the non-breeding season. These birds get their name from the bright red, waxy spots on their wing feathers. The waxwing's high-pitched whistle is also very distinctive. The Bohemian waxwing, a close relative, is a larger, grayer bird much farther to the north and west in North America.

During the warmer months, cedar waxwings can be found in northerly latitudes breeding in a variety of moist habitats. A pair will seek out a sizable conifer and the female will build a nest of soft material in which to lay her eggs. Three to five young will be produced and, not long after they fledge, the family will join with other waxwings even before fall migration begins. The species is very social most of the year. In winter, it is not unusual for flocks to number in the hundreds.

Cedar waxwings are unusual in that they can subsist for months at a time on berries. Although they do feed on insects in the summertime, they have no trouble consuming only fruit when the weather gets cold. They swallow whatever small berries they can find: seeds and all. This can be problematic in late winter when the sweet morsels ferment. Waxwings can become tipsy from consuming over-ripe berries and risk being picked off by predators. The accident-prone birds are very susceptible to colliding with windows, and a berry drunkenness increases this likelihood. If they are startled, they may make an injurious or fatal error by flying into the reflection of the sky on the glass. To prevent this, break up window reflection with sun catchers, stickers, hanging plants and the like.

These handsome birds surprise people when they take advantage of bird-baths. If you are fortunate enough to experience cedar waxwings descending en masse, it is quite a spectacle. Of course, they can drain a water source in no time if they have been feeding heavily nearby.

If you want to attract cedar waxwings to your yard, in addition to a water source, add more native fruiting trees and shrubs for them. You could consider any one of a variety of hollies, or try adding cedar, juniper, serviceberry or wax myrtle. Do not forget that, like all of our wintering birds, waxwings need thick cover while they are here. Many of the berry-producing species are, of course, valuable for cover as well, but Southern magnolia (many in the bay family, in fact), Leyland cypress or even red tips may prove beneficial in drawing these spirited holiday partiers to your home.

Susan would love to receive your wildlife sightings and photos at susan@ncaves.com

BANGZ

HAIR SALON & SPA

1203 43RD ST | WILMINGTON | 910.452.4247

DIY CABLE RAILING SYSTEMS

6821 Market Street, Wilmington, NC 28405
910.773.3363 | www.porchconversion.com

Airlie GARDENS

Enchanted Airlie

A SPECTACULAR HOLIDAY LIGHT DISPLAY

Lights ✦ Music ✦ Santa ✦ Refreshments

Dates: December 2nd-4th, 9th-11th, & 15th-22nd

Join our monthly Bird Hike,
Wednesday, Dec. 14th, 8am-9:30am.
December is a "quack"tastic time to view a variety of migratory waterfowl like me!
Bird Hikes are included with garden admission and free for members.
- Mr. Mallard

Tickets for Enchanted Airlie must be purchased in advance; tickets will sell out.

Hedrick Gardner · salling&tate general dentistry · outdoor creations landscape & design, inc. · PPD · Rippy Cadillac · MWC · South State Bank · Coastal Surge · GriffinEstep · ParkerGroup

300 Airlie Road, Wilmington NC • www.AirlieGardens.org

The Gray and the Brown

All morning long the gray and the brown
lower their tapered heads, nibble

grass covered in mud from a recent rain.
It is warm for winter, but horses know

nothing of seasons save the sun
is a weightless rider and needs no saddle.

Come noon, they canter around the field
in tandem, carrying

nothing but light. Then they halt
like a horse and its shadow, motionless

as Paleolithic paintings in a cave —
a moment so fleeting and perfect, clouds

form in the shape of horses, gallop across
the sky in homage.

–Terri Kirby Erickson

The Ghosts Who Came To Dinner

Photographs by Andrew Sherman

T'was the night before Christmas

When all through the Town,

The ghosts of our Christmas Past roamed a-round.

Looking for somewhere to light for the night,

To break bread and share some earthly delights.

To gather and feast as blithe spirits will do,

To sample some claret and holiday brew.

From Port City legend and lore they came

Looking for someplace to savor the same

Pleasures of life that we all hold so dear

When family and friends gather this time of year

It's lonely, after all, to be a figure from pages

Which is why this dinner was one for the ages.

As snow fell peacefully on Wilmington Town

The word quickly spread that a place had been found.

A City Club table was gloriously laid

For members to share on their own Christmas Day.

And thus for one evening the spirits all came

Bringing their bounty of grace, charm and fame.

Miss Hannah Block was the first to appear

The Grand Dame who gave us so much we still cheer

From Azalea queens to USO shows,

A one-woman force of nature, you know.

She welcomed the guests as each one arrived

Making every soul feel so briefly alive

Sweet Meadowlark Lemon, the Globetrotting Ace

Was next at the table to take his place

Followed by Charlie Kuralt in rare mode,

Spinning new tales from "Far Out" On the Road

Next came lovely Caterina Jarboro,

The first black woman to sing opera on stage

A Metropolitan nightingale, tender in age

"Did you know, dear," Miss Block remarked from her seat,

"I restored your childhood home on Church Street?"

"How so very kind," Caterina replied,

"Shall I sing you a bit of "Aida" in kind?"

As usual Rose Greenhow was just a bit late,

The Confederate spy-hostess who met her sad fate

By drowning at sea as she tried to escape

From a Union gunboat with a gown filled with gold

And sunk to the bottom, the legend holds.

The "Gentleman Pirate" Stede Bonnet was last to arrive,

Recalling Port pleasures while he was alive.

"The women! The Grog! The sword-fights and plunder!

How I loved Olde Front Street's forbidden wonders!"

The dinner was served by an elegant ghost

In white tie and tails, this manservant host.

Who kept candles blazing and mulled wine a-flowing

The laughter and toasts and a jolly fire roaring.

Until the wee hours when it finally stopped snowing,

"I think it may be time for us all, dears, to be going!"

Said Madame Hannah as the first light dawned,

Over snowy rooftops and powdery lawns.

The Port City was waking to a glorious morn

When snowflakes and dreams of Christmas are born.

Our dinner guests lofted a final glass

To toast their companions from Christmas Past

Then bid each other a kindly adieu,

Away in the morning they gratefully flew.

– Noah Salt

Our Cast

Special thanks to Flora Verdi for our holiday centerpiece, Cape Fear Antique and Jewelry for our candelabras, Operahouse Theatre Company for costume assistance and City Club at De Rosset for a scrumptious dessert service, hospitality and use of their parlor.

Meadowlark Lemon, a native of Wilmington who rose to international stardom as the "Clown Prince of Basketball." Lemon is recognized in the Basketball Hall of Fame for his career playing for the Harlem Globetrotters. His TV credits include "Hello Larry," "Diff'rent Strokes," "Alice," and his own cartoon character on "Scooby-Doo." Later in life, he became a minister and motivational speaker.

Travis Corpening is the director of the Nixon Minority Male Leaders Program at Cape Fear Community College. He played semiprofessional basketball and his YouTube tutorial videos have over 1 million views. (traviscorpening.com)

Caterina Jarboro, a native of Wilmington, was the first African-American opera singer to perform on a prominent American opera stage. A soprano, she sang the lead role in Verdi's "Aida" with an all white company in 1933. She toured the US and Europe for over twenty years, including stops at Carnegie Hall. Her mother was an American Indian.

Laraisha Burnette is a singer/songwriter, actress and graduate of NYU Tisch School of the Arts. She's known locally for her award-winning portrayal of Billie Holiday in "Lady Day." She is the daughter of the R&B legend O'Bryan.

Noah Salt loves Christmas, the whole Christmas season. Don't ask us why, no one quite knows the reason.

Sam Robison is a well-known local actor/director just off a string of five back-to-back productions. He is often cast as the writer.

Rose O'Neal Greenhow, "Wild Rose," the famous Confederate spy, graced our port city many times before drowning in the Cape Fear River when her vessel ran aground. Legend has it that she was weighted down with gold coins sewn in her dress, fruits of her memoir she wrote about her imprisonment. She is buried in Oakdale Cemetery.

Tamica Katzmann is local actress and model that can be seen on stage and screen. No stranger to coins, she also works in banking.

Charles Kuralt, a Wilmington native, won ten Emmys and three Peabody Awards for broadcast journalism. He hosted the primetime series "Eyewitness," but is best known for his "On The Road" segments for CBS Evening News. He wrote five books including *North Carolina Is My Home*.

Kevin Wuzzardo is the News Director at WWAY TV NewsChannel 3.

Stede Bonnet "The Gentleman Pirate" known for his stylish attire and wig, started out as a British army major and a sugar plantation owner in Barbados before he took to the high seas for pirate pleasures on his vessel, *Revenge*. Blackbeard stole Bonnet's ship after the pair docked in North Carolina. Bonnet was later captured near Southport and brought to Charleston to be hanged.

Patrick Basquill is an actor/director with the company Fake Brothers Productions. He played Stede Bonnet this summer on Bald Head Island's ghost walk.

Hannah Block, a Jewish girl from Virginia by way of New York City, a cabaret singer and organizer, Block led the USO wartime entertainment effort. A woman of firsts: first female lifeguard at Carolina Beach, first organizer for the Azalea Festival pageant, first female City Council member and Mayor pro tempore.

Kaitlin Baden is a singer and actress who, by day, teaches and chorus and drama at Myrtle Grove Middle School.

Port City Samaritans

Groundwork

Local individuals step in to help a world crisis

By Dana Sachs

One day, in the heart of Athens, Greece, my friend Stephanie Meyers and I walked into the storeroom of Jasmine School, an abandoned building 400 mostly Syrian refugees now call home, and saw a case of fresh milk sitting out on a table. At Jasmine School, people sleep in flimsy camping tents in the empty classrooms. They bathe beneath a showerhead jerry-rigged next to the toilets. They get their meals, once a day, from a tiny outdoor kitchen, where a small team of refugees cook for everyone. In other words, homeless, war-weary, and with no certainty about the future, these people are doing their best to survive.

"Why isn't this cold?" I asked.

Abdullah, a 20-year-old Syrian law student who fled his country and abandoned his studies, now spends his days organizing supplies for the residents. He opened the refrigerator to show us the reason for the warm milk. The refrigerator wasn't cold at all.

"What happened?" Stephanie asked.

Abdullah speaks rudimentary English, but he can get his point across. "No good. Old," he said. Jasmine's children would not have milk to drink that day.

I glanced at Stephanie. "What do you think?"

She looked at the dead fridge, the spoiled milk, and Abdullah, who, at 20, had the strained face of someone already too familiar with disappointment. Then she said, "Let's go buy a new fridge."

That day, we went on a shopping trip with the refugee leaders of Jasmine School. At the Greek equivalent of Best Buy, we bought a new refrigerator/freezer, a deep freezer, and a laptop computer. Now, the kids at Jasmine have cold milk, meat stored for the future, and a computer that recently projected the hit film *Minions* in the outdoor courtyard for movie night.

They have these things because people far away cared enough to help.

Struggling through its own devastating economic crisis, Greece has few resources to deal with this influx of 58,000 or so Middle Eastern refugees who fled war back home and became stuck in Greece in February when Macedonia closed its border and blocked their route into Europe. The European Union has been woefully slow to help. One important source of relief, then, has come from an unlikely place — an international network of concerned individuals and small-scale relief teams who provide aid directly.

I first heard about this independent aid community last year from a California friend, Kathryn, planning to volunteer herself. The more she told me about the volunteer effort — people were providing food, distributing clothing, teaching English, even rescuing refugees from boats that capsized off the Greek coast — the more I wanted to take part in the effort. There was one hitch, though. I don't have major lifesaving skills and couldn't justify spending as much as $2,000 to fly to Europe and hand out meals at a soup kitchen. Wouldn't that money go to better use, I asked myself, if I donated the cost of the trip to a reputable charity, and stayed home? When I mentioned my concerns to Kathryn, she suggested that I do what she had already done, set up a crowdfunding page and tell friends and family that I'd use any money they gave to help these small-scale relief efforts.

The plan worked well beyond what either of us had imagined. By the time we left for Greece, dozens of people had made donations. Once we arrived, and started sending back reports, people gave even more. In one Facebook post, for example, I spelled out the needs specifically: "$100 will buy three strollers. $100 will buy 35 bottles of infant formula for women who can't nurse. $250 will buy a trunk-load of diapers. $1,700 will pay for 3,000 nutritious meals at 30 cents each." Within hours of posting that message, more money poured in. In all, we collected some $20,000, and we spent every penny.

People back home, I realized, wanted to help. Constant news of war can make you feel hopeless, and my friends found gratification in doing something positive. No, $100 won't end the war, but it is no small thing to give a refugee family a stroller, or to make sure that the mother of toddlers has the diapers she needs to get through the day. The holidays bring all sorts of platitudes about charity, but the truth remains: We really do get joy from giving.

After I returned from that first trip, Wilmington philanthropist Bucky Stein called me and said, "Let's have a fundraiser for the refugees." Soon, Stephanie Meyers and Jennifer Maraveyias got involved, too. In June, we held an event at Thalian Hall that raised thousands of dollars. By the time I returned to Greece in July — and this time with Stephanie — we had raised another $22,000. Again, we spent every penny.

Dana Sachs is a regular contributor to Salt. *To donate to the current campaign (all money raised will be spent in Greece this winter), visit www.youcaring.com/syrian-refugee-relief-555416. For more information, email danasachs@gmail.com.*

PHOTOGRAPHS BY KATHRYN WINOGURA

A Home for Santa

(with a little help from his friends)

By Virginia Holman

Harry Buie's unofficial job in Carolina Beach is to make people happy. If you live on Pleasure Island or visit regularly, you've probably seen him walking around town. He's the man with the long white beard and the laughing eyes seen swaggering home from a stroll to the grocery store or his job at the local laundromat. He often wears a Santa hat to honor the local schoolchildren, who wave and call out, 'Hi, Santa!' on their way to and from school.

Harry has lived on the island, in the same house, since his birth in 1957. His home, a modest 500-square-foot cottage built in the 1940s, sat quietly near Carolina Beach Elementary School while the town around him developed in fits and starts over the last half century. He's seen the island transform from a sleepy beach and fishing destination to a town with two high-rise hotels, many three-story beach houses outfitted with granite countertops and gleaming fixtures, and a restaurant that requires reservations. Through times of economic exuberance and downturns, Harry and his family continued to live in the tight-knit community of locals just beyond the tourist bustle. For many years, they ran a family business, a bait-and-tackle shop under Snows Cut bridge. They had another business called "Linda's Drink Stand." Harry's brother died suddenly in 1969 and his father passed away in 1974. He and his mother continued on together in the little cottage on Atlanta Avenue for the next 20 years, until her death in 1994. Then it was just Harry in his small home, the town of Carolina Beach, his only remaining family.

In the 1990s, area taxes began to climb, the cost of living rose. Harry continued to work around town at odd jobs, at fast food places, at the laundromat, mowing lawns, and waving and smiling at all who passed his way, spreading good cheer. Despite the hard times, he cultivated a glad heart and brightened the days of those who crossed his path.

Unfortunately for Harry, his income only allowed him to take care of true essentials. He paid his bills and his taxes, but he found himself unable to keep up with the repairs and maintenance of his small home. Here at the coast, that catches up with you quickly: A minor leak left untended turns into a big problem quickly, and over the next decade Harry's house started to show the toll of the years and the coastal storms. Harry's neighbor Donna Sloan was walking her granddaughter, Evie, home from school in September when the girl said, "I wish we could fix Santa's home." Mrs. Sloan thought this was a fine idea and mentioned it to just the right person, Janeen Williams, the owner and proprietor of Magic Beanz Coffee Shop.

Janeen is connected — many of the regulars at her shop happen to be local residents and homebuilders — so when they came in to grab their morning cup of Joe the next day, Janeen set out a jar and asked them, "Are you going to help us fix Harry Buie's house?" Within days some of the finest homebuilders on the island, Bryant Bass, Alan Votta, Keith Bloemendaal, Brett Keeler and Laird Flournoy, had signed on to help. The group calls themselves, unofficially, Habitat for Harry. (Though the name is a nod to the well-known Habitat for Humanity, this group of Santa's elves is entirely independent.)

The first order of business was to see if Harry would allow this group of friends and neighbors to assist him. He's a man with a lot of pride, but also one who trusts his friends. So he agreed to let the group take a look at what repairs needed to be made. After the group evaluated the home and discussed options, they decided it made the most sense to start from scratch. "It was an older home and had been through a lot," says Bryant Bass. "We wanted to do it right." That night, Alan Votta sat down and sketched out a few ideas, and the next day the group met again to talk about how much it would cost to make the project a reality. They set a goal of $50,000 to raze and construct a new 500-square-foot home.

"It happened really fast," says Brett Keeler. "It took off on social media. Deb LeCompte set up a Facebook page, and soon people wanted to give us money, but we couldn't take it because we weren't an official organization. We were scrambling." Before long, the group was able to set up the fund under the umbrella of the Pleasure Island Revitalization Project. "The Last Resort held a drive-through barbecue one Saturday, and people came through donating $100 and more for a plate." The event raised $6,100. A silent auction at Bud and Joe's Sandbar in Kure Beach raised $3,000. Merchants all over town set up donation jars and held raffles. The local paper, *The Island Gazette*, ran a story, and locals and tourists began donating as well.

"After the Island Gazette piece ran," says Bryant Bass, "a man with a condo in Carolina Beach called and said he had a window company, and said he'd donate the windows." Many other businesses, listed at the end of this article, donated as well, providing everything from help with plumbing to razing and hauling away Harry's old house.

Keith Bloemendaal says there have also been pledges for donations of home furnishings and decorating from a variety of places, including the impeccably decorated local hair salon, Beauty South. "Everybody loves this island and Harry. It's a real community here." Harry returns the sentiment. He even wrote a letter to the local paper to express his heartfelt appreciation:

"I feel so blessed that my community is coming together like this to help me. I want to thank everyone for the donations and help. I love each and every one of you. Thank you from the bottom of my heart. God bless."

Hurricane Matthew set everyone behind schedule a little bit, but the group is hopeful that Santa will be in his new home in time for Christmas. And though Santa's elves still don't yet have an official name, they plan to form a local nonprofit aimed at providing home repairs and modifications like wheelchair ramps to help elderly and infirm Carolina Beach locals stay in their homes and age in place.

Follow the progress on the Habitat for Harry Facebook page or donate at gofundme.com/savesantashome

Author Virginia Holman, a regular Salt *columnist, teaches in the creative writing department at UNC Wilmington.*

PHOTOGRAPHS BY JASMINE MCKEE

Turning Grief Into Gratitude

Through Journey 4 Josh lives are being saved

By Nicholas Gray

I first meet Patty Proutey at TheatreNOW. Both avid patrons of our local arts, we were guffawing at the epic roast of one of our city's favorite thespians. After all the laughter and applause, Patty shares her heart-rending story with me for the first time.

On Dec. 13, 2012, after locking up at the end of a late rehearsal night in the Hannah Block Community Arts Center, Patty's 19-year-old son, Josh, was accosted at gunpoint in the parking lot. Josh became the victim of a heinous, unwarranted, random crime by four desperate accomplices seeking a short reward — as it turned out, $10 and a sandwich from Jimmy John's — and perhaps, a sense of power. Josh complied, but one of the young assailants shot him; all four left him to die.

His remembrance candle now burns brightly in the lot of Hannah Block.

What I didn't know is what happened next, how Patty turned her terrible loss into something quite admirable, given her unimaginable undoing, a nonprofit called Journey 4 Josh. To honor her slain son, Patty uprooted her life, journeying to Wilmington from her home and nursing career in Raleigh. The foundation hopes to change the future of our communities' at-risk children by funding access to positive extracurricular activities.

Months later, I meet Patty for the second time in a fateful run-in downtown. We noticed a nearby bench and talk for two hours. Patty is graciously full of queries into my own endeavors until the subject changes to my curiosities about Journey 4 Josh.

Launched in January 2014, Journey 4 Josh funds the desires of children from our neighborhoods of Creekwood, Eastbrook, Houston Moore, Rankin Terrace (unfortunately, the list goes on), for whom extracurricular activities are out of reach. From guitar or percussion lessons to acting training, martial arts to organized athletics, J4J sponsors children with the intention of deterring them from future poverty or gang-ridden crime. The idea being, Patty can't go back in time and save her son or even those with 20-to-life prison sentences, but maybe she can prevent a wasted life. Through funding from Patty's family, support from local businesses like Slice of Life, Chop's Deli and Charlie Graingers, online donors and occasional fundraisers, J4J has grown from its inaugural support of four children in year one to a current capacity of 30. Referrals for J4J candidates typically come from the Wilmington Housing Authority or elementary school guidance counselors and coaches. As of yet, no referral has been denied.

When Patty speaks about her mission for Journey 4 Josh, she speaks first about Josh — his grace, his generosity, his kindness, his devoted love of our city and his own passion for the future. Josh was en route to the Marine Corps, taking paramedic classes with the intention of becoming a physician assistant and working abroad in Guatemala.

Then Patty speaks about her "kids" — she is not only their benefactor, she is their friend, mentor, and an active member of their lives. Patty's mission is clear: "These kids will end up doing more than I could ever do in my lifetime."

When I meet Patty for the third time at her beautiful downtown home/J4J office for our scheduled interview, she isn't the Patty I've met before. She is quiet, guarded. And it's likely because I'm there to talk about Patty herself and exactly how she was able to turn her darkest grief into a fountain of gratitude.

Patty mourned for months over Josh's passing, until finally her other sons, Joe and Carlos (adopted from Guatemala), struck her from her bed. "Why are we not enough?" Joe finally asked. And she woke up. Patty began asking questions: "Why did this happen to Josh?" "How could four people so close in age to Josh be so different from Josh?" "How might I stop this from happening again?"

Throughout the trial, Patty was emotionally reluctant to be in Wilmington, commuting from Myrtle Beach day-to-day over months. But when J4J became a reality, Patty was quick to make Wilmington her home, realizing truly that she had a future to offer, especially here.

As I look around her photo-laden office (a medley of both Josh, Joe, Carlos and her "kids"), I ask Patty what her "kids" know about Josh.

"They know we've lost Josh, but that's not the focus. The focus is what each of them has in common with Josh. And they love that."

I ask Patty if she is proud of her accomplishments with J4J, and she makes it clear that no praise is due. And then, "But I think Josh would be proud of me. Josh would say, 'Good job, Mom.'"

For info or to donate, visit journey4josh.org or donate through AmazonSmile, which donates a portion of your everyday Amazon purchases to J4J.

Nicholas Gray is a Wilmington writer of and about theater, film and television.

PHOTOGRAPHS BY MATT MCGRAW

More Than a Haircut

Meet North Carolina's haircut hero, who is shaping up the world – and spreading the compassion – one head at a time

By Isabel Zermani

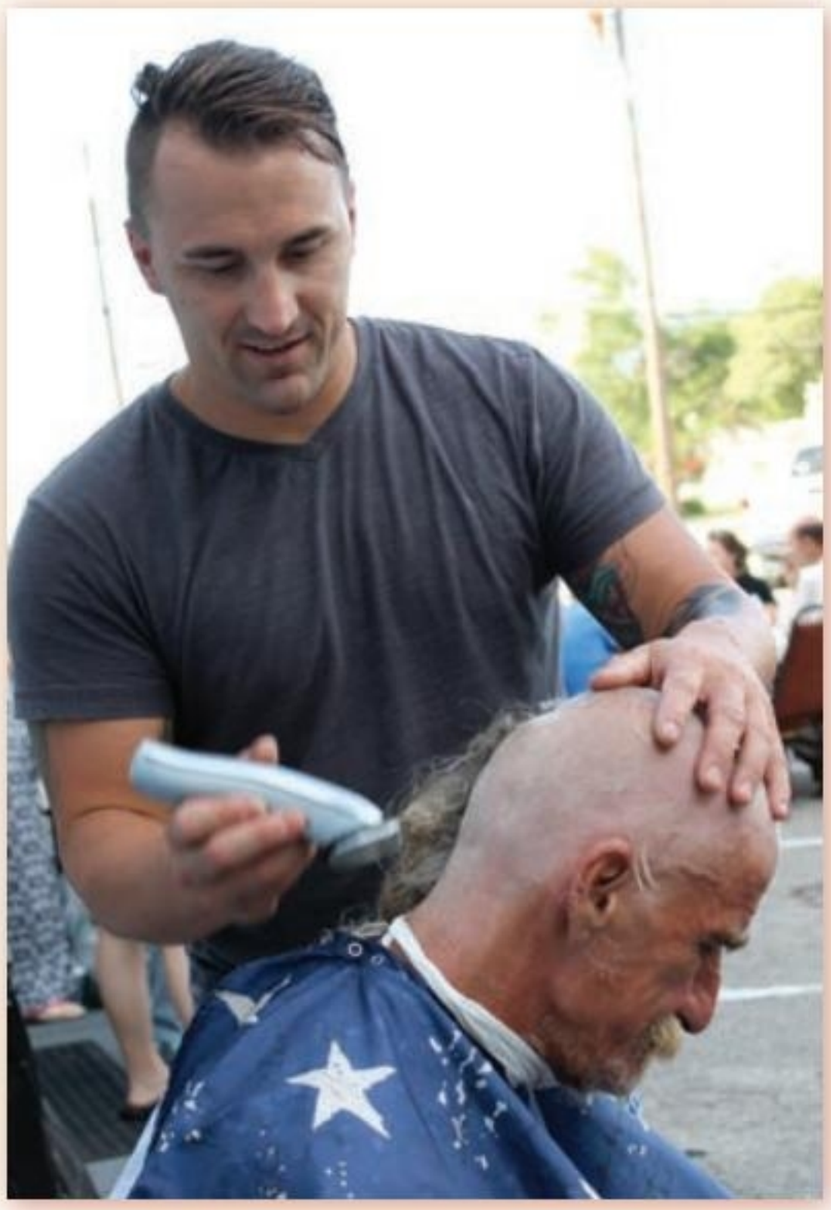
Josh Eudy is built like a G.I. Joe. Or a Ninja Turtle. He talks too fast for dictation and periodically gets up from the picnic table to push his 7-year-old-son, Kaiden, on the tire swing and is back before I can finish writing down what he just said. He's only been cutting hair for the homeless since April, but it has "blown up."

He frequently travels across the state from his home in Jacksonville to Charlotte or to a veterans' home in Asheville to cut hair, often just down the road to Wilmington. His operation is small: a backpack of clippers, scissors, disinfectant spray, an American flag cape – for the recipient to wear, of course. He may be North Carolina's haircut hero, but insists, "This isn't about me." His only thought is to inspire others, how many heads he can cut, how many more if other stylists join him, how a little thing like a haircut can transform people and heal our country's social divide.

Today, we are in Greenfield Lake Park. We are early for the free dinner at a nearby church by a group called "Vigilant Hope" that has a shower trailer, Josh's dream. He would love to have a shower trailer with three barber chairs on it; that's the new goal. In the meantime, Josh does it the old way, on the street – "Hey, I do haircuts" – just like he did in Charlotte the first time.

This spring a friend tagged Josh in a video on Facebook of a guy in London cutting homeless people's hair. "You've just opened up a beast!" he messaged his friend. In his regular life, Josh is a stylist at a high-end salon and is certified in hair extensions for women with medical conditions like alopecia, which causes balding. A helper by nature, this video called to him. While getting a certification in Charlotte, he packed up his gear and went downtown in search of homeless people – "Hey, I do haircuts." He found a guy who offered to take him to a sleeping spot with people and an outlet for his clippers. "'OK. Get in my car,'" I said and he didn't want to at first. I broke the social norm. A white kid inviting this black homeless guy in my car." They went to a smelly outpost behind a warehouse, Josh plugged in and cut hair for six hours: men, women and children.

Maybe it was because Josh grew up well, in a middle class family, or served in the Army, which is racially diverse, but "I never had a fear of color or a fear of people." He has an easy "bedside manner" cutting hair on park benches and church folding chairs because he's struggled. People trust him. There's no moral hilltop, no agenda. He starts a sentence "whenever I lost everything," about a time seven years ago when he kicked a pain pill and alcohol habit brought on by severe back surgeries after a fall in the Army. He was couch-surfing and in custody court and hit a wall. He went to a treatment program through the Veterans Administration with other men – "I was never an 'under the bridge' drinker, but they were. And I could relate to them."



Out front of the church, Josh sets up his gear. People start to line up – mostly men. For the most part, each man is reserved, if not stone-faced. In the chair, wrapped in an American flag cape, Josh gets to work on their hair and beards – clippers or scissors – and they open up.

"Where are you staying?" Josh asks each one. A man named Frank has been in the woods seven years. A redheaded man named Philip is also in the woods; he blames substances and "bad decisions." Tom, from Savannah, has "bad luck." Two more guys stay in the woods, exhausted by regulations at the shelters, though the mosquitoes get to them – "you ain't seen nothin' till you've seen Panama." Another guy stays on a friend's couch and works seasonally as a house painter. Josh is mid-cut and jokes with him, "We're going to bring back the rat tail." Deadpan, the guy one-ups him, boasting, "I had the rat tail."

One-by-one, faces emerge, relax. They look youthful and cared-for. This is a person who could get a job. This is a person you can ask for directions. For many of the men, it's practical – all that hair gets hot – but the effects are social. I'm pretty sure one guy could get a girlfriend now. Josh teases him, "You a player, huh?"

One brown-haired guy in a button-down has a job, lives with roommates, but is on the edge – one paycheck away – like a lot of people. Midway through the evening three exuberant neighborhood boys show up wanting "fades" and to get "edged up" before school starts. Army-style, Josh has them do push-ups to earn their fades. Unasked, Kaiden sweeps up the hair piles, a mix of black, brown and red, at the end of the night and the boys jump in and help. They are all surprised at how much weight was taken off.

Follow Josh on Facebook as: Haircuts, Hugs and Hope. The growing group is organizing free community haircut events in Jacksonville, Kinston and soon, Wilmington. He welcomes any barbers and stylists to reach out and join him. He has expanded nationally, cutting hair in Chicago, Los Angeles, and San Diego.

Fishing for the Future

Out to preserve recreational angling for tomorrow, eighty local card-carrying members of the Recreational Fishing Alliance are the workingman environmentalists of the Cape Fear region

By John Wolfe

At an ungodly hour on a Sunday morning I paddle south, following Orion's Belt above and the dim silhouette of the man in the kayak ahead of me, across smoked-glass waters of the lower Cape Fear River near Southport. I am going fishing, and to fish a place you must first learn that place, know it better than the face of your lover. You must anticipate what happens there during all phases of the tidal rhythm, or in the murky aftermath of a rain storm, or under the light of a full moon. You must adapt to life's dynamic conditions if you are to catch the fish that swim in those secret waters.

Of this I know nothing. I am a visitor in this place, which is why I am following the man in the kayak in front of me: Dan George, a wiry, deeply tanned, squinting, Marlboro Light-smoking waterman, true and to the blood. Dan, who moves like a great blue heron across the flats, stalking bait mullet with his cast net hung over his shoulder like a cape. Dan, who possesses the true, tangible knowledge that only comes from many days of sun and wind and salt out here, waist-deep, seriously angling. Dan, who catches enormous, prize-winning fish, who has the trophies to prove it. I'm paddling in one of them now, a blue kayak he won in the Oak Island Classic tournament two years ago. He's won every kayak he's ever owned.

As we paddle, Dan tells me about collecting clams in Hewlett's Creek when he was 13 and selling them for a dime apiece, making more money in one day than most grown men he knew. A pier rat at the tender age of 10, he spent his summer days with "Wilmington's drunkest," trading fresh-caught bluefish for Cokes with the anglers at the pier's end. They used the bluefish he caught as bait for king mackerel, the monarch of inshore sport fishing. This, he says, is where his addiction to fishing began: He witnessed a king strike with such force that it catapulted out of the water and arced through the air, tail still flapping, leaving a shimmering misty rainbow over the surface of the waves. That was it, he said.

Now, Dan serves as kayak liason officer on the board of the Recreational Fishing Alliance of North Carolina (the ostensible reason I'm out here today, to get a better understanding of this group). Today, he is my spirit guide. He has promised to lead me to the state fish of North Carolina: a round-headed, armor-scaled, bulldog-shouldered copper-red-and-cream-colored Sciaenops ocelata, one black lonely spot at the base of the broad tail. A fish as tough and stubborn and beautiful as the Old North state herself, the red drum. It is a fish that must be caught to be believed. We arrive at Dan's favorite sandbar, cast our lines out, and wait for the strike.

The North Carolina chapter of the Recreational Fishing Alliance incorporated in 2015 as a 503(c)(4) statewide political action organization. They define themselves as a group of *recreational* fishermen who have come together to lobby, educate and persuade our city, county, state and federal governments to act in the best interest of the fisheries and related industries that support recreational fishing. That's recreational fishing, importantly distinct from commercial fishing. The RFA is careful to emphasize they have no problem with commercial fishermen — they simply want to see the resource managed in a way that benefits both sides. More fish, they say, and everybody wins.

The RFA's membership consists of around 80 card-carrying anglers, and a dedicated elected board of eight men. Many board members are professional fishing guides, although some, like Dan, make their living elsewhere. But they all know fish and are invested in fish. They are workingman's environmentalists, volunteering their time to try to save what they love for the next generation to enjoy. They look to the future, remember the past, and act in the present.

I attended a board meeting at a local barbecue-and-beer joint. Everyone else at our table had sun-bleached hair, deep tans, and the hard-eyed look of somebody who knows exactly what lives in the water, and has caught and eaten it. I was surrounded by apex predators, saltwater hunters at home on the sea and the flats. Most of these men have been on the water longer than I have been alive, and between them have probably caught enough fish to fill an ocean.

Their names are often heard around our region's docks: Capt. Charlie Schoonmaker, a patriarchal white-haired wizard of a fisherman, full of happiness and the patience only the sea can give. His son, Capt. Robert Schoonmaker, red of beard and doubtless handed a rod and reel by his father at a sunrise age. He is now an enormously accomplished guide in his own right, and the group's unofficial leader. Our friend Dan George (of course). Capt. Jot Owens of Wrightsville Beach, black hair slicked back. Capt. Owen Sewell, the group's information officer and "one of the integral heartbeats of the entire association," according to Dan. Capt. Dave Timpy, whom Dan calls with a wry smile the brains of the group (Capt. Dave has a master's degree in oceanography), and one of several Democrats at this table (let it be known that the RFA is a bipartisan group, both in membership and in lobbying. Some issues transcend mere party politics).

Capt. Dave holds records for cobia, and has caught more fish than you can shake a rod at, but honestly, he's over it. Except for king mackerel, catching fish is just not exciting for him anymore. The reason he is doing this, he says, sipping his sweet tea, is not for himself, but for future generations. His grandkids need fish to catch. And the timing is critical, he tells me: We are on the brink of collapse of many inshore species. The fish that is in the most hot water, so to speak, is that two-eyes-on-the-same-side-of-its-head steamrolled beauty we love to eat but hate to fillet: the Southern flounder. The Division of Marine Fisheries website warns: "There are concerns about the sustainability of current harvest levels due to coast-wide trends in juvenile and adult abundance and the high percentage of immature fish in the harvest." Dan tells me he has yet to catch a keeper flounder this year.

When a red drum encounters a lonely finger mullet — a circle hook secreted away in its little head, dangling by hardy monofilament from a neon-green bobber — the drum attacks like a prizefighting boxer taking a swing. The only warning you get (you, the first-time drum fisherman standing in thigh-deep water, pole in hand, nervously scanning for jellyfish and bonnethead sharks) is the vanishing of your bobber. As you wonder where it went, something tries to wrench your rod from your hands with a ferocious tugging jolt of pure aquatic power. The braided line on your reel sizzles seaward. The rod bends nearly in half. You hold on, brace your feet against the oyster shells, dig in, lean back. The line peels off your reel at a worrying pace as still the fish speeds like a Ferrari toward deep water, swimming farther and faster than you ever thought a fish could go.

Time slows down. Its movement is primal and instant-by-instant, how I imag-

ine our ancestors' whole lives unfolded – a real, in-the-moment intensity. After what seems like minutes, the fish slows, fatigued from its initial burst. Here is your chance. You crank your reel madly, the rod against your forearm like an arm wrestler, and you gain on him, fighting for every inch. He runs again – another bolt into the blue, the relative safety of the brine, away from whatever unseen force is pulling him where he does not want to go. All you can do is hang on, trust your equipment. You are aware now of your fishing rod's fragility, the lever which you use – humans and their tools – to tame the wildness of the fish to a manageable level.

Solving the cradle-robbing problem, claims the RFA, begins with more enforcement of the catch and size limit laws already in place. Policing on the water is notoriously poor, they say. The hardworking NC Marine Patrol officers patrolling this corner of the state are spread too thin, and mostly patrol during the daytime – not at night, when some unscrupulous giggers are pulling into the ramp with an undersized catch. "We're asking for more policing on ourselves," says Capt. Robert Schoonmaker.

The main issue, however, is the use of "destructive gear": gigging, inshore trawling and inshore gill nets. Gill nets are vertical panels of netting with floats on top and weights on the bottom. They hang like spectral curtains in the water, ensnaring whatever swims through it by the gills. North Carolina is the last state in the union to allow the practice. Proponents – mostly commercial fishermen – claim to rely heavily on gill nets for their living during certain seasons of the year. "Net bans in general are disruptive to the fishing community," confirms Dr. David Griffith, senior scientist and associate professor of anthropology at East Carolina University.

The RFA points out the obvious problems with using gear that indiscriminately catches fish and sea turtles and whatever else happens to be swimming around inshore, in the marshes and in the shallow bays that serve as the ocean's nursery. Many saltwater fish migrate inshore to lay eggs; once the babies hatch, they mature in relative safety, as there are hiding places amid the oyster reefs, plentiful food, and fewer predators. Both gill nets and inshore trawling can catch and kill juvenile fish before they get the chance to breed, disrupting the life cycle in a manner which the RFA claims the fisheries just can't handle.

"Once a fish is caught in a gill net or shrimp trawl, that fish is dead," says Dan. A fish caught by a hook and line has a 98 percent chance of survival after being released, according to a NOAA study by the Woods Hole Oceanographic Institute. But fish caught in nets are often injured by the equipment, or are left out of the water for too long. "People think the fish aren't biting – they're just not there."

Your mind is with the fish, and you try to anticipate him – what will he do next? How will I respond? Slowly you reel and walk backward to shallower water, the high ground of the oyster shell pile where your kayak sits. Dan shouts encouragement. You are playing the eternal game of life and death, of predator and prey. As you bring the fish closer he tries to slug his big round head around toward deep water and escape, but you have him now, and all he can do is splash with his black-spotted tail, reveal his coppery scales and his cream-colored belly.

You marvel at his size. He is simply enormous, the biggest thing you have ever caught on a rod and a reel, by far. You knew, of course, that fish got that big, but to see him up close is heart-pausing, mind-focusing. At the orders of Dan, who has done this more times than you can imagine, you lead the fish into the shallows, his shadow growing larger against the white oyster shells. With a final throe, he heaves onto dry land. And you yell. You whoop. You sound your barbaric yawp across the wave-tops of the lower Cape Fear, a grin consuming your face, victorious joy bubbling up from a previously untapped well deep inside you. This, you realize, is why people fish.

"Damn," says Dan, raising an eyebrow, "That's a monster. Thirty-three inches." Not bad for a beginner. Dan shows you how to hold the fish: slip your index finger under the slimy gill folds, cradle him near his tail. "Hold him up," says Dan, "we'll take a picture." The fish is docile, now, placid. You feel his weight, his mass of animal muscle and scale and fin. He is the most beautiful thing you've seen this morning in the already-overwhelming beauty of the river: soft pastels of dawn sky, the water's quiet tranquil clarity, sublime solitude, green cordgrass and white oysters and the river's tannin-browned blue as the tide rolls in slow. Low horizon clouds with peach bottoms and cotton-ball fringe. Life moving around you, close and heavy.

Despite the RFA's relatively recent incorporation, they have worked diligently to accomplish their goals. In their mission to ban destructive gear, RFA members have met with many other fishing groups, including the NC Fisherman's Association, and lawmakers, including NC State Rep. Jimmy Dixon.

Capt. Dave points to Florida as a success story. Five years after Florida banned inshore gill nets, he says, the fish population exploded, prompting recreational fishermen to visit the state. If fishermen come to North Carolina to fish, he says, not only do they support the local tackle shops and fishing guides who get them out on the water, they also stay in hotels, eat in local restaurants and purchase gasoline. Recreational fishing is a $1.5 billion industry, one which flows through our coastal economy in channels that run deep.

After the picture, you release your fish; he is too big to keep. Drum are a slot fish, legal only between 18 and 27 inches from round head to tail's tip. You hold his tail until his gills gulp water, and he regains his strength. With a sudden pulse he knocks your hand away – the duel is over – and glides off into deeper water. You are glad that he is free again. You know this fish, now. You have fought him and won and loved him for the fight. Then you wade back out and cast again.

You do this over and over for the rest of the day. It is the only thing you have to do. That day you catch eight drum, each a thrilling, primal prizefighter. By three o'clock your wrist aches, you have been stung by a jellyfish (and it hurts), and your legs have turned a worryingly-deep hue of sunburnt pink you've never before seen, but it has been a happy, happy day. For a rare moment in time, nothing else mattered: none of the usual creeping worries, no arguments, no nagging dread or remorse. Here, on this oyster-covered sandbar, you had one purpose. It was simple, and it filled all the space in your mind and erased the peripheral black edge of worry. Today is about catching fish.

You are (forgive the pun) hooked, a lost cause; you are going to sell all of your possessions and buy a kayak and a fishing pole and you will be out here every day from now on, hunting for that feeling of joy, that primal squirt of endorphins, the meditation of total occupation. Dan knows just how you feel, says it all – "This is what makes the rest of my life possible" – and you finally understand what he and the rest the RFA are trying to protect.

John Wolfe is a regular Salt *contributor. When he's not on the water, he wishes he was.*

PHOTOGRAPHS COURTESY OF JOHN WOLFE

Make, Believe

Historic Market Street Mini-Mansion with Space to Play

By Isabel Zermani · Photographs by Rick Ricozzi

On the canopied section of Market Street in historic Carolina Heights sits a series of grand dames not technically in the Mansion District, but right next door. One of these beauties belongs to Shane Fernando and Brian York. Together, York, CEO and founder of United Country Real Estate Carolina Coast, and Fernando, executive director of the Wilson Humanities and Fine Arts Center, have restored a number of houses here and in Washington, D.C., with their combined market savvy and theatrical flair. "It's an escape for us from the world," says the smartly dressed Fernando. "Let's escape to this place that doesn't exist. So, we make it. That's truly the basis for everything for us here. It is a theater set."

As young as he is, Fernando's theatrical accomplishments are too numerous to name. He is a past president of the board of Thalian Hall and a diorama replica of the hall he meticulously crafted at age 15 is installed upstairs. An avid set dresser and decorator, he also won a StarNews Theater Award for Best Director for *Bloody Bloody Andrew Jackson*. He is involved in the theater at every level; his attention to detail and Midas touch carry over to his home.

Especially the ceilings. The foyer ceiling is papered in a swirling gold. "I took a hint from Frank Lloyd Wright," explains Fernando. "You bring the ceiling down to make the next room seem more expansive and inviting. Then *this* room beckons." The dining room ceiling is a periwinkle blue with metallic stars. The parlor ceiling is papered in blue lattice to coordinate with painted walls and makes the room sing. "I took the Tiffany box into the paint store," Fernando says. He read once, "A ceiling without decoration is like going outside and there's no sky. " And he agrees. "The sky," he says, "matches the surroundings. You go to a cornfield, a forest, the Arctic. The sky will always be different."

A proscenium with columns fit for a theater frames the entry from foyer to parlor. "It's an homage to Thalian Hall!" Fernando says. He and York fell in instant-love with this house, in part, because of this feature and because the rest of the house, decorated in the '80s, had been lovingly maintained. "Every surface: ceilings, walls, everything has been recovered or repainted. All the draperies and light fixtures replaced," says Fernando, but the woodwork, like the proscenium, is original to the house.

There's liveliness in this home that other historic properties filled with antiques don't achieve. Where another home or house museum gives the message *don't touch*, Fernando and York's home says: *play*. It may be the use of bright colors, something Fernando relates to Monticello and Mount Vernon's borderline garish original hues — "It was *exciting!*" Or it could be the variety of experiences one has in this house. "Different time periods, different places," he says from the swank '50s lounge, gazing across a formal dining table — set for 14 — flanked with 6-foot blackamoor lamps, to a French Empire parlor with a breathtaking breakfront. "When you walk through a home with different places, you're telling a story," he says. Fernando and York's home inspires one to *act out* such a story, not just tell it.

"The house just turned 100 this year," says Fernando who is still researching the home for the historic plaque it is now eligible for. He combed through old phone directories that listed professions and found "Conrad Meister. . . draftsman for Atlantic Coast Line Railroad. Draftsman?" He wondered, "How the heck did he do *this*?"

At its inception in 1908, Carolina Heights was the most affluent streetcar suburb in Wilmington. Mary Bridgers, the daughter (and heiress) of the president of what would become Atlantic Coast Line Railroad, spearheaded the development. She built two of the four mansions in the Mansion district. She engaged architects to design the suburb, including keeping the Market Street lots the largest. "[Conrad Meister] paid six thousand dollars for the lot," says Fernando, "much more than his salary." It was a mystery how he could afford a house blocks from his boss' daughter, but the answer appeared.

"The year before he bought the lot, he was awarded his first patent," Fernando explains the windfall. It was for a piece of railroad safety technology that solved a pesky problem of engineers' arms getting accidentally lobbed off. Meister's second patent came a few years later and so, the house. He eventually became the mechanical engineer. To honor Meister's legacy, Fernando found copies of the technical drawings of his inventions and framed them. They line the sweeping staircase in the foyer; the backdrop for Fernando and York's wedding on New Year's Eve two years ago, which was also, not-so-coincidentally,

the day of the Meister's wedding anniversary.

"On New Year's Eve at the Meister home, celebrating their anniversary," Fernando imitates the old-timey voice of a radio announcer while paraphrasing a *Wilmington Star* society story, ". . . there was drinking, card playing and wild dancing to the wee hours of the morning." He erupts into laughter thinking about what type of wild dancing there was in 1917.

Probably the kind of wild he would like. Wild like his electric epergne, a Victorian combination lamp-and-flower vase that separates water and wires by a thin wall and balances on tiny sphinxes. Wild like that. Or like the framed box of cigarettes Liza Minnelli smoked when she opened the Wilson Center that hangs in the hall bath. Like any of the taxidermy animals or prop harpoons upstairs in his explorer-style study. Wild like the 1820s child's tea set from Orton Plantation — "A *child* played with that and it's still *here*!" Fernando exclaims.

It must've been a child like Fernando or York. One that decorates Ukrainian eggs on Easter, a sport of both dexterity and patience. These eggs are in the dining room or, if you prefer, mural room. It's paper, but Fernando added some things in paint. "It just wasn't enough!" he laughs.

Nearby is a hallway, one of the secretive spaces of this house. An enormous antique cabinet from Fernando's uncle from Sri Lanka fills one end. The metal decorative buttons on the dark wooden surface are Dutch currency. "Here," he points out, "you can just make out the year, 17-0-something." Inside might be Narnia.

Around another secret corner is a narrow staircase that leads to a statue of Saint Anthony, the patron saint of lost things. "My favorite saint," says

Fernando. Ascending the staircase becomes a walking worship.

The coup de grâce of the house is not the master bedroom, which is surprisingly modern and simple, or the dressing room with Gatsby-esque rows of colored shirts, ties and hatboxes prompting the photographer to ask "Who *lives* like this?" — it's the attic. Always the archivist, Fernando kept the children's chalk drawings on the walls, even taking the name for his theater in the attic from one, the "Private Club."

Fernando retrofitted an 18-seat theater under the roof's pitch, complete with a mini chandelier at the apex. Created from demolished theaters, the red draperies and curtain come from an Art Deco theater torn down in Texas; the wooden seats from a space in D.C. While living in D.C. (working for Senator Jesse Helms), Fernando got a tip from a friend about the space 30 minutes before the demolition crew. "I came down with a crow bar and Brian came down with the truck," he remembers. "I was just ripping them out of the floor." They are preservationists to the core.

"I've held theater rehearsals for shows I'm doing. We've had concerts up here. Sometimes we'll just play after dinner: karaoke, puppets, charades," lists Fernando of the many uses of his private club, entertainment circa 1890.

"It's all a theater set," reiterates Fernando about the entire house, each room evoking a different mood, a different kind of play, yet all so civilized.

ALMANAC

December

By Ash Alder

How did it get so late so soon? It's night before it's afternoon. December is here before it's June. My goodness how the time has flewn. How did it get so late so soon?
– Dr. Seuss

Nature Whispers

According to Celtic tree astrology, those born between Nov. 25 and Dec. 23 draw wisdom from the sacred elder. Highly intelligent and energetic, elder archetypes are known as the "seekers" of the zodiac. Variety is this sign's spice of life, but they're most compatible with alder (March 18 – April 14) and holly types (July 8 – August 4).

Narcissus – aka daffodil – is the birth flower of December. Those familiar with the Greek myth know that Narcissus was a beautiful hunter who fell so deeply in love with his own reflection that it killed him. Speaking of hunters, the sun remains in the astrological sign of Sagittarius (the Archer) until the winter solstice on Wednesday, Dec. 21. Consider gifting your favorite Sagittarian with a potted daffodil, a vibrant spring perennial that carries messages of rebirth, clarity and inner focus.

December birthstones include zircon, turquoise and tanzanite – all blue, the color of communication and truth. In 2001, a 4.4 billion-year-old piece of zircon crystal was found in Jack Hills, an inland range north of Perth, in western Australia. Known as the "stone of virtue," this ancient stone offers grounding and balancing energies to those who wear or carry it.

Kissing Bough

The ancient Druids believed that the mystical properties of mistletoe could ward off evil spirits, while Norse mythology rendered it as a symbol of love and friendship. 'Tis the season, and nothing spells romance like cutting a sprig of it from the branches of a sacred oak, apple or willow. During the early Middle Ages in England, mistletoe was used to ornament elaborate decorations made of holly, ivy, rosemary, bay, fir or other evergreen plants. Kissing boughs, as they were called, symbolized heavenly blessings toward the household. If you find yourself standing beneath one with someone you adore, consider it a heavenly blessing indeed.

Winter Solstice

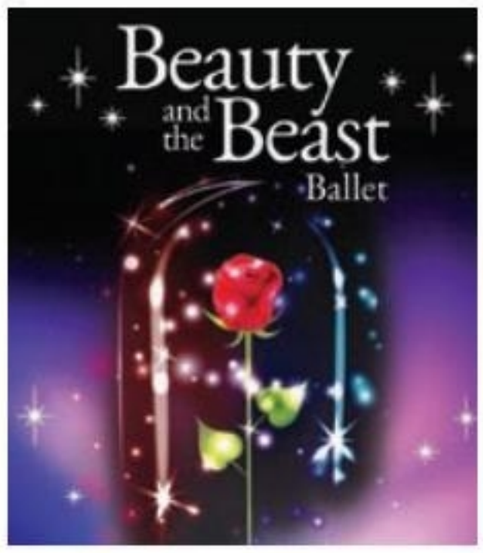
As we approach the winter solstice – the longest night of the year – we look up to the planets and the stars to gain insight into the final hours of 2016. The Geminid meteor shower is expected to peak on the night of Tuesday, Dec. 13, until the earliest hours of Wednesday, Dec. 14. Although a full moon will make viewing conditions less than ideal, the possibility of sighting upward of 120 meteors per hour is reason enough to add the Geminid shower to your list of things to do this month. You'll also want to note that Mercury goes retrograde from Dec.19–31. This will be a good time to review plans and projects. Test your soil. Think about next year's garden, reflecting on the crops that fared well – or didn't – in 2016. Consider waiting until Mercury goes direct on Jan. 1 to order seeds.

I Heard a Bird Sing

I heard a bird sing
In the dark of December.
A magical thing
And sweet to remember.
"We are nearer to Spring
Than we were in September,"
I heard a bird sing
In the dark of December.

– Oliver Herford, From *Welcome Christmas! A Garland of Poems* (Viking Press, 1955)

Arts Calendar



Ballet for Young Audiences

12/1

12/1 Greenfield Park Tree Lighting
6 p.m. Tree lighting at the "world's largest rotary wheel" followed by a screening of *Elf* at the Amphitheater, visits with Santa, and activities with Toys for Tots. Admission: Free. Greenfield Lake Park, 1941 Amphitheater Drive, Wilmington. Info: (910) 341-7855 or www.wilmingtonnc.gov.

12/1 Leland Tree Lighting
6:30 p.m. Santa lights the community tree along with holiday music, caroling, refreshments and visits with Mr. and Mrs. Claus. Admission: Free. Leland Town Hall, 102 Town Hall, Leland. Info: www.townofleland.com/recreation-events.

11/1 Jazz at the CAM
6:30–8 p.m. Jazz at the CAM presents the Lenore Raphael Trio led by the acclaimed jazz pianist. Admission: $10–12. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

12/1 Ballet for Young Audiences
7 p.m. Kid-friendly abbreviated version of the iconic fairytale "Beauty and the Beast" adapted with talented dancers, exquisite scenery and beautiful costumes. Admission: $15–20. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

12/1–3 Holiday Market
6–9 p.m. (Thursday); 10 a.m. – 6 p.m. (Friday); 10 a.m. – 5 p.m. (Saturday). Holiday shopping extravaganza featuring over 100 vendors selling gifts, home décor and gourmet food. Admission: Sip & Shop Preview Party: $25/30; Market: $5. Proceeds benefit Cape Fear Academy. Cape Fear Academy, 3900 South College Road, Wilmington. Info: (910) 620-2222 or www.cfaholidaymarket.org.

Jingle Bell Run

12/10

12/1–4 Festival of Trees
9 a.m. – 5 p.m. Wander through a winter wonderland of trees sponsored and decorated by local businesses and organizations. Admission: $8.95–10.95. NC Aquarium at Fort Fisher, 900 Loggerhead Road, Kure Beach. Info: (910) 769-8099 or www.lcfhfoundation.org.

12/1–4 Youth Holiday Musical
7:30 p.m. (Thursday – Saturday); 3 p.m. (Sunday). Thalian Association Youth Theatre presents "Elf Jr.: The Musical" based on the popular Line Cinema film written by David Berenbaum about an orphan elf named Buddy. Admission: $12.75. Hannah Block Second Street Stage, 120 South Second Street, Wilmington. Info: (910) 251-1788 or www.thalian.org.

12/1–17 Candlelight Tours
5, 6, 7 & 8 p.m. Take a charming candlelight tour through Poplar Grove Plantation all decked out for the holidays. Each room in the manor house will be decorated by theme and color featuring natural flora and greenery inspired by the Foy's Colonial and Victorian history. Tickets include festivities on the grounds and refreshments in the courtyard. Admission: $15. Poplar Grove Plantation, 10200 US Highway 17 North, Wilmington. Info: (910) 686-9518 or www.poplargrove.org.

Christmas with the Celts

12/20

12/1–17 Star of Wonder, Star of Night
5–8 p.m. Join the festively decorated Poplar Grove Plantation for holiday activities including roasting marshmallows, sending letters to Santa, wagon rides through the Abbey Nature Preserve, a "naughty" children's workshop and Christmas movie screenings. Stop by the agricultural building for holiday shopping. Admission: $5. Poplar Grove Plantation, 10200 US Highway 17 North, Wilmington. Info: (910) 686-9518 or www.poplargrove.org.

12/1–1/1 Island of Lights Festival
Times vary, schedule available online. Pleasure Island comes alive for the holiday season with endless family-friendly entertainment. Includes lighted displays, concerts, parade, flotilla, tour of homes and more. Various locations in Carolina Beach and Kure Beach. Info: (910) 458-5507 or www.islandoflights.org.

12/2 Youth Program
10 a.m. Cape Fear Museum presents Little Explorers: A Season of Trees, a chance for kids ages 3 to 6 to explore the world with hands-on outdoor activities, experiments and story time. Parental participation required. Admission: Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/2 Coastal Carolina Christmas
7 p.m. Holiday concert featuring carols by the Wilmington Boys Choir and selections from Handel's Messiah by the Choir of St. Paul's, soloists, and chamber orchestra. A sparkling chocolate reception follows in the Parish Hall. Admission: $25. St. Paul's Episcopal Church, 16 North Sixteenth Street, Wilmington. Info: (910) 762-4578 or www.spechurch.com.

12/2 Island of Lights Parade
7:30 p.m. Exquisite holiday procession featuring nighttime displays, floats, live music and a visit from Santa. Admission: Free. Atlanta Avenue & South Lake Park Boulevard, Carolina Beach. Info: (910) 458-5507 or www.islandoflights.org.

12/2 & 3 Ballet for Young Audiences
4 p.m. & 7 p.m. (Friday); 10 a.m. (Saturday). Sixty-minute narrated version of the classic Christmas tale "The Nutcracker" about a girl named Clara who is transported to the land of sweets. Admission: $10–20. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

12/2 & 4 Holiday Flea at BAC
3–9 p.m. (Friday); 10 a.m. – 5 p.m. (Saturday); 12–5 p.m. (Sunday). Find vintage, retro and up-cycled treasures. Local food trucks and cash bar on site. Admission: $5. Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: (910) 538-2939 or www.brooklynartsnc.com.

12/3 Battleship Alive
8 a.m. – 5 p.m. Costumed interpreters provide insight into the daily life of the crew aboard the USS North Carolina. Admission: $6–14. Battleship NC, 1 Battleship Road, Wilmington. Info: (910) 251-5797 or www.battleshipnc.com.

12/3 5K & Holiday Festival
3 p.m. The "Dashing Through the Glow 5K" and Holiday Festival at the new RiverLights community begins with food trucks, caroling, vendors, and a visit from Santa, culminating with a 5K race. All participants receive a Santa hat, and elves will pass out candy cane awards to finishers. Admission: $15–35. RiverLights community, 4410 River Road, Wilmington. Info: its-go-time.com/riverlights-dashing-thru-the-glow.

12/3 Island of Lights Flotilla
6 p.m. Fishing boats and pleasure vessels decorated with lights. Admission: Free. Yacht Basin & Marina, 216 Canal Drive, Carolina Beach. Info: (910) 458-2011 or www.islandoflights.com.

12/3 Wilma Expo
11 a.m. – 5 p.m. Stroll through exhibits with vendors offering holiday gift ideas, products for kids, ways to improve your health, help for growing businesses, tastings, environmentally friendly products and home decor. Wilmington Convention Center, 515 Nutt Street, Wilmington. Info: (910) 251-5101 or www.wilmaontheweb.com/wilma-expo.

12/3 & 4 Riverfront Holiday Market
9 a.m. – 5 p.m. Holiday market at Battleship Park featuring professional photos with Santa, more than 100 vendors, and bounce houses for kids. Admission: Free. Battleship Park, 1 Battleship Road, Wilmington. Info: (910) 830-5043 or www.battleshipnc.com.

12/3 & 4 Old Wilmington by Candlelight
4–8 p.m. (Saturday); 1–5 p.m. (Sunday). Walking tour through historic Wilmington with visits to festively decorated homes, churches and historic sites. Admission: $30. Various venues in downtown Wilmington. Info: (910) 762-0492 or www.lcfhs.org/events.

12/3 & 4 A Carolina Nutcracker
7 p.m. (Saturday), 3 p.m. (Sunday). See the talented City Ballet perform this classical ballet set in the antebellum south at the Bellamy Mansion. This product includes a live professional 50-piece orchestra and chorus. Tickets: $35 (Adult) $15 (student/child) and $25 (Seniors 60+). Wilson Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or www.capefearstage.com.

12/3 & 4 Sea Notes Choral Concert
7:30 p.m. (Saturday); 3 p.m. (Sunday). Holiday concert by the Sea Notes Choral Society featuring the talented vocals of the 150-member singing group directed by Dianne Hoffman. Admission: Free; donations accepted. Odell Williamson Auditorium, BCC, 50 College Road NW, Bolivia. Info: (910) 620-6275 or www.bccowa.com.

12/4 City Holiday Parade
4:55–6 p.m. Join local community groups, schools, bands and businesses for a festive procession through historic downtown Wilmington. Admission: Free. North Front Street & Walnut Street, Wilmington. Info: (910) 341-7855 or www.wilmingtonrecreation.com.

12/5 Bellamy Mansion Tea
11 a.m. & 2 p.m. Join historic Bellamy Mansion for a holiday themed tea in the mansion's parlor. Reservations required. Admission: $37.45. Bellamy Mansion, 503 Market Street, Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

12/6 Bird Hike
9–10:30 a.m. Halyburton Park presents a bird hike in search of migrants, winter residents, and a year-round species. For ages 5 and older. Admission: Free. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

12/6 Landfall Holiday Marketplace
4–8 p.m. Holiday market featuring home and holiday décor, jewelry, children's toys, men's gifts, gift baskets, clothing, a 50/50 raffle, complimentary hors d'oeuvres and cash bar. Admission: $20. Country Club of Landfall, 800 Sunrunner Place, Wilmington. Info: landfallfoundation.org/marketplace.html.

12/7 David Crosby & Friends Live
7:30 p.m. Crosby brings old classics to life with new spirits as he is joined by two-time Grammy winner Michael League of Snarky Puppy, New York's best-kept secret Becca Stevens, and Canadian songstress Michelle Willis. Admission: $38–85. Wilson Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or www.capefearstage.com.

12/8–11 Community Theater
7:30 p.m. (Thursday–Saturday). 3 p.m. (Sunday). Thalian Association presents "Annie Warbucks," which picks up where Annie left off leaving Daddy Warbucks looking for a wife. Also runs 12/15–18. Thalian Hall, 310 Chestnut Street, Wilmington. Tickets: $15–30. Info: (910) 632-2285 or www.thalianhall.org.

12/9 Youth Program
10 a.m. Cape Fear Museum presents Little Explorers: Wild Winter Weather, a chance for kids ages 3 to 6 to explore the world with hands-on outdoor activities, experiments, and story time. Parental participation required. Admission: Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/9 12 Tastes of Wilmington
7 p.m. Holiday tasting party featuring food and drink pairings by local restaurants, music and a chance to honor students who have learned to read and write through the Cape Fear Literacy Council's program. Proceeds benefit the Cape Fear Literacy Council. Brooklyn Arts Center, 516 North Fourth Street, Wilmington. Info: www.cfliteracy.org.

12/9 & 10 Holly Jolly Holiday Stroll
6–8 p.m. (Friday); 11 a.m. – 8 p.m. (Saturday). Visitors can stroll through shops in an 'open house' setting with merchants providing refreshments and offering holiday gift ideas. Street musicians and local choral groups will be strategically placed along the way and more than 30 businesses will be a part of a window decorating contest. Activities will take place along the riverfront and Santa will make an appearance. Admission: Free. Princess Street & North Water Street, Wilmington. Info: (910) 763-7349 or hollyjollywilmington.com.

12/9–11 Fantasy Christmas Show
6:30–8 p.m. Holiday show featuring costumed characters performing song and dance, favorite Christmas tunes sung by an all-local cast, and appearances by Christmas characters like Frosty, the Grinch, Olaf, Elsa, Rudolph, Mrs. Claus and Santa. Bring a chair. Admission: Free. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-8216 or www.townofkurebeach.org.

12/10 Jingle Bell Run
9 a.m. Holiday 5K through Wrightsville Beach. Costumes encouraged and pets welcome. Admission: $15–30. Proceeds benefit Wrightsville Beach Museum. Wrightsville Beach Museum, 303 West Salisbury Street, Wrightsville beach. Info: (910) 232-7532 or www.wbmuseum.com.

12/10 Nature Holiday Crafts
9 a.m. – 12 p.m. Kids ages 3 and older create bird feeders out of pine cones and other crafts to bring home. Pre-registration required. Admission: $5. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

12/10 Holiday Pop-Up Market
10 a.m. – 4 p.m. Indoor/outdoor market featuring local artists, artisans and vendors, food trucks and great holiday shopping. Admission: Free. 1987 Andrew Jackson Highway (Hwy 74/76), Leland. Info: www.seaglasssalvagemarket.com.

12/10 Christmas Stroll Through the Past
4–7 p.m. Festive evening filled with period decorations, costumed interpreters, music, dancing, refreshments and a miniature animal petting zoo. Admission: $20. Bellamy Mansion, Burgwin-Wright House & St. James Episcopal Church in downtown Wilmington. Info: (910) 251-3700 or www.bellamymansion.org.

A Merry Little Christmas Festival

LIGHTED GROUNDS
SANTA'S WORKSHOP
MARSHMALLOW ROAST
WILD WEST BONFIRE
WAGON RIDES
CHRISTMAS MOVIES
POLAR EXPRESS
GIFT VENDORS
YUMMY TREATS
HOT EATS
& MORE!

DECEMBER
THURSDAY 1, 8, 15
FRIDAY 2, 9, 16
SATURDAY 3, 10, 17

5–9 PM
$5 ADMISSION
12 & UNDER FREE

Poplar Grove PLANTATION
10200 HWY 17N
WILMINGTON, NC 28411
WWW.POPLARGROVE.ORG

HAPPY HOLIDAYS
Wilmington Art Association

The Premier Visual Arts Organization of the Cape Fear Coast

Get ready for the Annual Spring Show and Sale in April 2017
Check our blog for upcoming workshops with award-winning artists!

WAA ALSO OFFERS:
Exhibit Opportunities, Monthly Member Meetings.
Special Programs and Presentations, Socials, Field Trips
Paint Outs and Demonstrations.

Detail of: Copper Weaving Metal Artist, Gale Smith

Membership is open to artists & art lovers alike

Join Today & Support Local Art
www.wilmingtonart.org

Nights of Lights at Bellamy Mansion

December 19th & 20th • 4pm-7pm

Free community Event!
Experience the Bellamy Mansion decked out in its Christmas finest! Enjoy a casual stroll through the mansion and be inspired by the festive Victorian decorations. Donations appreciated and will benefit the museum's educational programming.

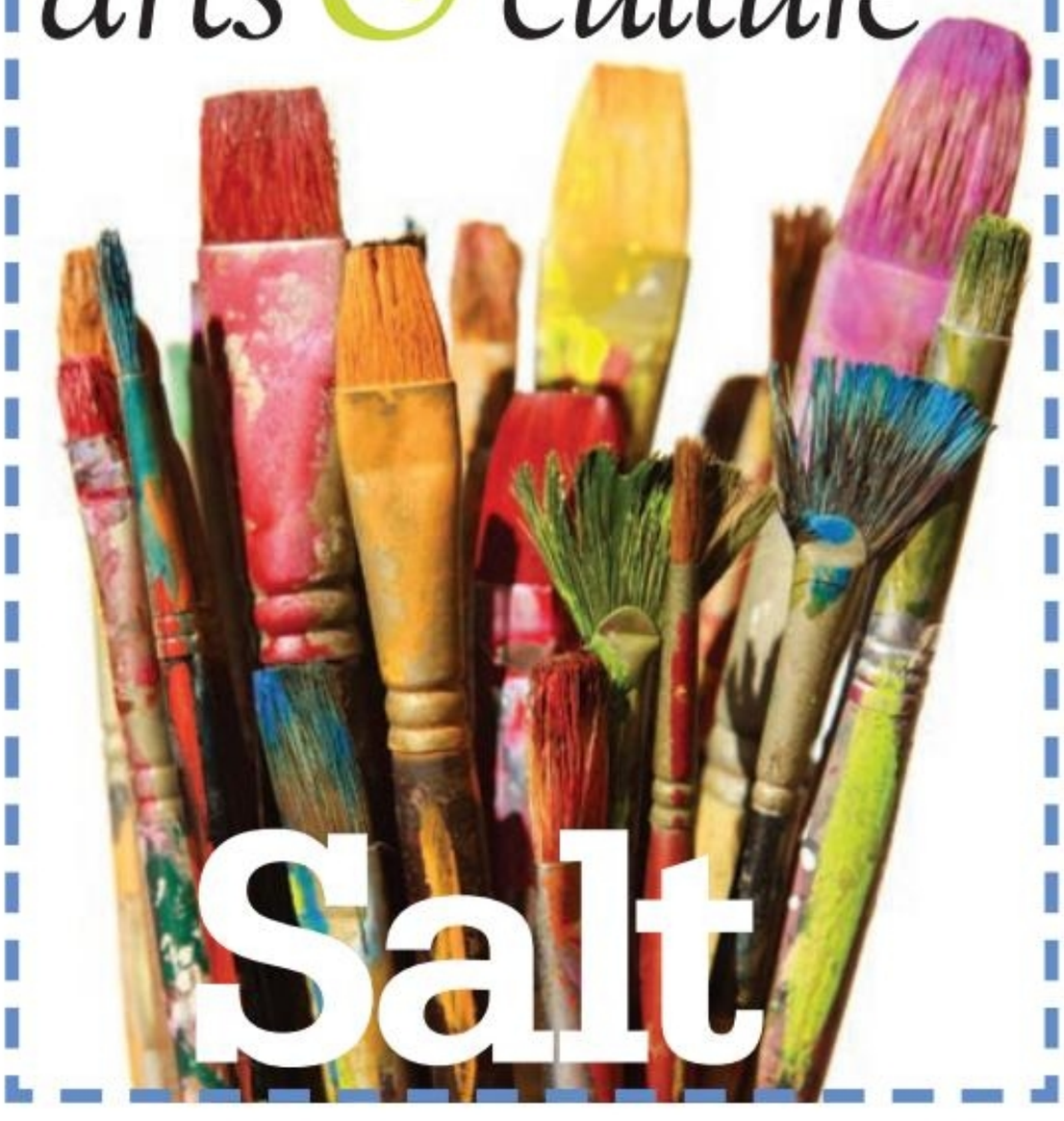
910.251.3700 // www.bellamymansion.org

Everything tastes better with salt...

To advertise on this page
contact Ginny Trigg at
910-691-8293

Salt MAGAZINE

arts & culture



12/10 Holiday Tour of Homes
4–9 p.m. Self-guided tour through some of Pleasure Island's most beautiful homes, all decked out for the holidays. Atlanta Avenue & South Lake Park Boulevard, Carolina Beach. Info: www.islandoflights.org.

12/10 Music on Market
7:30 p.m. A Celtic Christmas. Kick off the the holiday season with a night of Celtic music performed by this touring band with vocal and instrumental music of the season's favorites, Irish style. St. Andrews-Covenant Presbyterian Church, 1416 Market Street, Wilmington. Info: (910) 762-9693 or www.musiconmarket.org.

12/10 & 11 Christmas Arts, Crafts & Gifts
10 a.m. – 5 p.m. (Saturday); 11 a.m. – 4 p.m. (Sunday). Craft and gift show at Poplar Grove Plantation featuring specially decorated grounds, vendors, wagon rides, farm animals, photo ops, and a visit from Santa. Admission: $5. Poplar Grove Plantation, 10200 US Highway 17 North, Wilmington. Info: (910) 686-9518 or www.poplargrove.org.

12/11 Floating Lantern Ceremony
5 p.m. Lanterns of one style will be sold during the day and personalized by visitors. The floating ceremony will begin at 5 p.m. at the pond on the CAM grounds. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

12/11 Candyland Christmas
9 a.m. Holiday program featuring visits from Santa and Elsa from the film Frozen, plus holiday crafts and goodies. Kids will make reindeer food, construct gingerbread cottages, make ornaments and more. Adults admitted free. Admission: $9.75. Children's Museum of Wilmington, 116 Orange Street, Wilmington. Info: (910) 254-3534 or www.playwilmington.org.

12/11 Discovery Lab
2:30–4 p.m. Investigate, experiment and explore. The whole family can drop-in for fun, quick experiments and hands-on investigations. Themes vary. Ideal for ages 5 and older. Adult participation required. Admission: $5–8. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/12 Bookmaking for Teens
4:35 p.m. Kids use recycled library materials to construct personalized side-bound books. Tools and materials are provided, but space is limited. For ages 12 and older. Admission: Free. Main Library, 201 Chestnut Street, Wilmington. Info: (910) 798-6303 or www.nhclibrary.org.

12/12 & 13 Youth Nature Program
10–11 a.m. Offers kids ages 2 to 5 a chance to discover nature through stories, songs, hands-on activities, hikes and crafts. This week's theme is Nature Ornaments. Pre-registration required. Admission: $3. Halyburton Park, 4099 South Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

12/13 Breakfast with Santa
9 a.m. Geared toward 3-5 year-olds, this event will feature arts and crafts, breakfast and Santa. Space is limited, pre-registration required. Cultural Arts Center, 1212 Magnolia Village Way, Leland. Info: (910) 332-4823 or www.townofleland.com/recreation-events.

12/13 Fort Fisher Holiday Open House
10 a.m. – 4 p.m. Celebrate the holiday season at Fort Fisher with refreshments, decorations, and entertainment throughout the day including musical performances. Admission: Free. Fort Fisher State Historic Site, 1610 Fort Fisher Boulevard South, Kure Beach. Info: (910) 458-5538 or www.friendsoffortfisher.com/calendar.

12/13 Contra Dance
7:30 p.m. An evening of energetic, contemporary American country dancing with live music by the Box of Chocolates band. All ages welcome. Admission: $5. Fifth Avenue UMC, 409 South Fifth Avenue, Wilmington. Info: (910) 270-3363 or www.wilmingtoncontradance.info.

12/13 Over 50s Dance Club
7:30–10 p.m. Over 50s dance club offering ballroom, social and line dancing. A brief beginner dance lesson will be given at 7:30 p.m. followed by the music of DJ Buddy Langley. Couples and singles are welcome. Admission: $8. NHC Senior Resource Center, 2222 South College Road, Wilmington. Info: (910) 620-8427 or www.overfiftiesdanceclub.org.

12/14 & 15 Holiday Musical
7:30 p.m. "Elf: The Musical" follows the story of Buddy, a young orphan who mistakenly crawls into one of Santa's bags and is transported to the North Pole. His size and poor toy-making skills inspire him to look for his birth father in New York City, where he finds the true meaning of Christmas. Admission: $41.40–99. Wilson Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or cfcc.edu/capefearstage.com.

12/15 Birding Trail Hike
8 a.m. – 12 p.m. The NC Birding Trail Hike at Wrightsville Beach is approximately two miles and transportation from Halyburton Park is included. Admission: $10. Halyburton Park, 4099 South

Legends &
Main Attractions Series
THE NUTCRACKER
NEW YORK'S BALLET FOR YOUNG AUDIENCES
EXPERIENCE THE MAGIC
DECEMBER 2
4 PM | 7 PM
&
DECEMBER 3
10 AM
60-MINUTE NARRATED VERSION OF THE CLASSIC CHRISTMAS TALE
Christmas with the Celts
DECEMBER 20 AT
3 PM & 7:30 PM
Blending Traditional Celtic Instruments with Modern Hit Songs
DECEMBER 21 AT 7 PM
IT'S A WONDERFUL LIFE
Tony Rivenbark's famous toy collection will be on display along with seasonal treats!
NEW YEAR'S EVE GALA
DECEMBER 31 AT 7 PM
GLORIOUSLY BROADWAY
SISTER ACT
PRESENTED WITH CAPE FEAR THEATRE ARTS
DRINKS | DINNER | DESSERT
CHAMPAGNE TOAST
WILMINGTON INTERNATIONAL AIRPORT
PARKSTERLING
Answers You Can Bank On.
Wealth Management
ThalianHall
CENTER FOR THE PERFORMING ARTS, INC.
2016–2017 Season • Become A Member Today!
310 Chestnut Street • 800.523.2820 • www.ThalianHall.org

Seventeenth Street, Wilmington. Info: (910) 341-0075 or www.halyburtonpark.com.

12/16 Youth Program
10 a.m. Cape Fear Museum presents Little Explorers: Senses of the Season, a chance for kids ages 3 to 6 to explore the world with hands-on outdoor activities, experiments, and story time. Parental participation required. Admission: Free. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/16 Kids' Night Out
6:30–9 p.m. Event for ages 7-13 featuring arts and crafts, a computer and game room. Lego building, sports activities and refreshments. Pre-registration required. Admission: Free. Maides Park, 1101 Manly Avenue, Wilmington. Info: (910) 341-7867 or www.wilmington-recreation.com.

12/16–18 Seaglass Salvage Market
9 a.m. – 3 p.m. (Friday); 9 a.m. – 5 p.m. (Saturday). Once a month indoor/outdoor market filled with up cycled, recycled and repurposed furniture and home décor items, salvage pieces perfect for DIY projects, yard and garden décor, jewelry and local honey. Admission: Free. 1987 Andrew Jackson Highway (Hwy 74/76), Leland. Info: www.seaglasssalvagemarket.com.

12/17 Polar Express Day
9 a.m. – 12 p.m. A chance for kids to relive a favorite childhood book with train rides, hot cocoa and story time. Write a letter to Santa and take home a special bell from the Polar Express. Admission: $8.75–9.75. Children's Museum of Wilmington, 116 Orange Street, Wilmington. Info: (910) 254-3534 or www.playwilmington.org.

12/17 & 18 Christmas Cabaret
Time TBD. Join the Blockade Runner for cocktails, dinner and a live show by Opera House Theatre Company. Blockade Runner Beach Resort, 275 Waynick Boulevard, Wrightsville Beach. Info: (910) 256-2251 or www.blockade-runner.com/event-calendar.

12/20 Christmas with the Celts
7:30 p.m. A popular PBS Pledge Show, Christmas with the Celts mixes lively traditional Irish music and instrumentation with American pop music and their own originals. Admission: $22–44. Thaliana Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

12/21 Holiday Movie Screening
7 p.m. Frank Capra's iconic holiday film is a Wilmington holiday tradition, shown as it was meant to be seen: on the big screen. Tony Rivenbark's famous historic toy collection will be on display with some seasonal treats for the whole family. Admission: $10. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

12/22 Holiday Pops
3 p.m. & 7:30 p.m. The NC Symphony presents a sparkling holiday spectacular featuring carols and traditional holiday favorites. Conducted by David Glover. Wilson Center, 703 North Third Street, Wilmington. Info: (910) 362-7999 or www.ncsymphony.org.

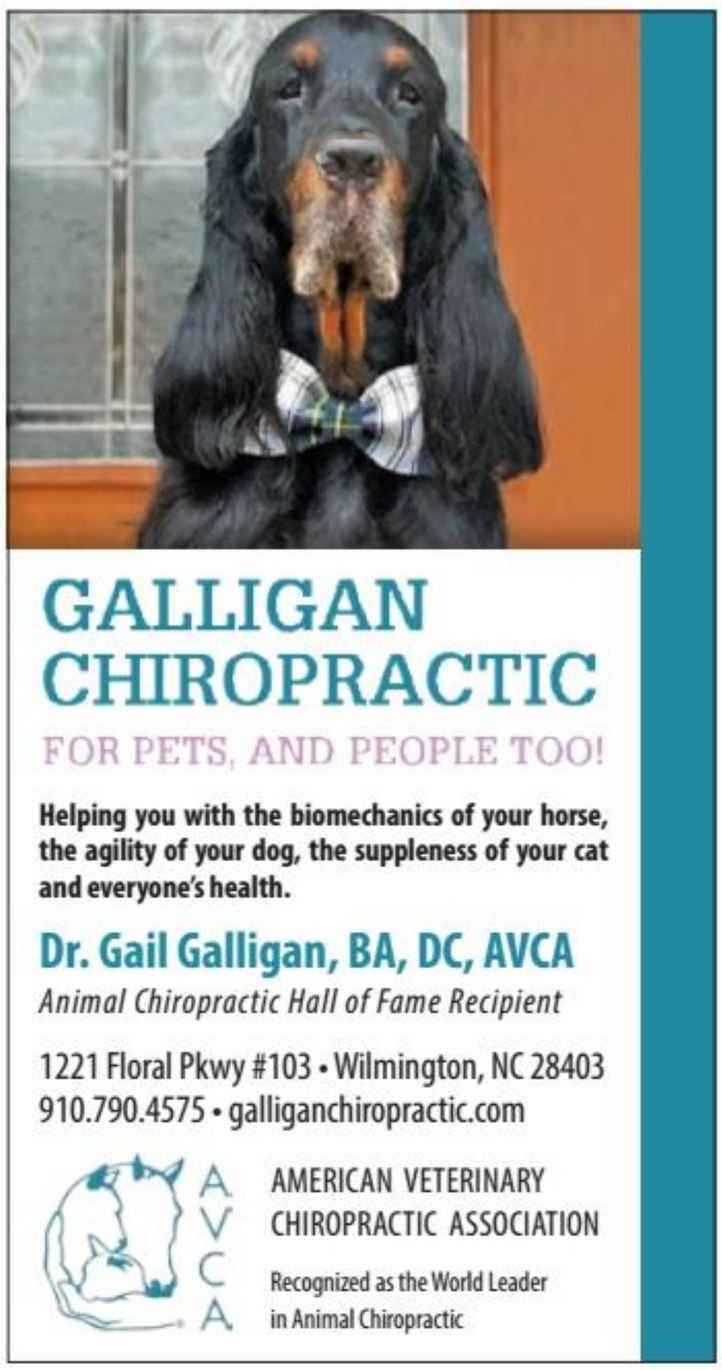
12/23 Fourth Friday
6–9 p.m. Downtown galleries, studios and art spaces open their doors to the public in an after-hours celebration of art and culture. Admission: Free. Various venues in Wilmington. Info: (910) 343-0998 or www.artscouncilofwilmington.org.

12/27 Stories Under the Stars
10 a.m. & 1:30 p.m. Learn about ancient tales preserved in the stars and explore the winter sky. Adult participation required. Admission: $5–8. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/27 Solar Quest
11:30 a.m. & 3:30 p.m. Discover what modern science has revealed about the sun and modern life on Earth. Adult participation required. Admission: $5–8. Cape Fear Museum, 814 Market Street, Wilmington. Info: (910) 798-4362 or www.capefearmuseum.com.

12/31 New Year's Eve Gala
7 p.m. Fundraiser and celebration featuring dinner, drinks, dessert, champagne toast and a live performance of Broadway's Sister Act by Cape Fear Theatre Arts. Admission: $150. Thalian Hall, 310 Chestnut Street, Wilmington. Info: (910) 632-2285 or www.thalianhall.org.

Life & Home


GALLIGAN CHIROPRACTIC
FOR PETS, AND PEOPLE TOO!
Helping you with the biomechanics of your horse, the agility of your dog, the suppleness of your cat and everyone's health.
Dr. Gail Galligan, BA, DC, AVCA
Animal Chiropractic Hall of Fame Recipient
1221 Floral Pkwy #103 • Wilmington, NC 28403
910.790.4575 • galliganchiropractic.com
AVCA
AMERICAN VETERINARY CHIROPRACTIC ASSOCIATION
Recognized as the World Leader in Animal Chiropractic

Hampstead Mulch & Stone
• WE SELL HICKORY • DELIVERY AVAILABLE •
• Serving New Hanover, Pender & Onslow counties •
10% Discount on Firewood Purchases of $100 or more
12981 US HWY 17, Hampstead, NC 28443
Call: 910-821-1068

Sumthin Beachie

DECOR
GIFTS
FURNITURE
ART & JEWELRY

Nancy Cappola
910-619-9044
sumthinbeachie@portcitymail.com

809 N Lake Park Blvd.
Carolina Beach, 28428

MAKING CONCRETE FURNITURE...

fusion by design
bluewater surfaces

MARBLE | QUARTZ | ENGINEERED CONCRETE
SOAPSTONE COUNTERTOPS | FURNITURE
910-233-9629 | www.bluewatersurfaces.com

A bit of the beach,
all year long.

Scarffish,
the Scarf with
the Starfish

Made by hand in
Chapel Hill, NC

www.scarffish.com

7026 Market St. Wilmington, NC | 910.650.7832 | Facebook.com/CarolinaGirlGardens

Salt Services

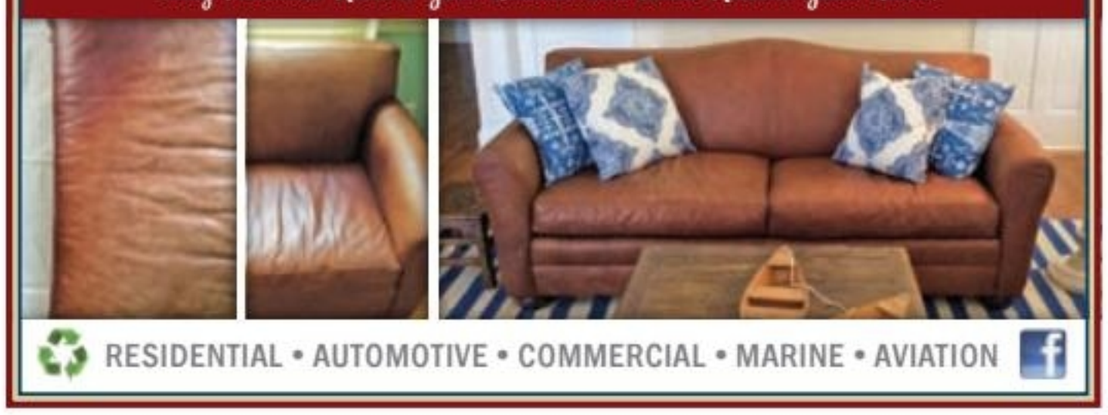
To advertise your product or service on the Salt Services page call 910.691.8293.

Please support your local service providers.

FIBRENEW
The Experts in Leather & Plastic Restoration

Environmentally Responsible On-Site Service
910.524.9622 • gw@fibrenew.com
www.fibrenew.com/goldsboro-wilmington

Merry Christmas from Fibrenew Wilmington.
May Fibrenew Restore Your Leather and Christ Restore Your Heart.



RESIDENTIAL • AUTOMOTIVE • COMMERCIAL • MARINE • AVIATION

Repeat Boutique
Fine Consignments

Women's Clothing & Accessories

All the Designer Labels You Love... For Lots Less

Bradley Square • 910.399.1327
5629 Oleander Drive • Wilmington, NC 28403

WWW.REPEATBOUTIQUECONSIGNMENTS.COM

Painted Furniture, Household Items, Antiques & More

We pay cash for used furniture!

5941-E Carolina Beach Rd. | 910.200.5400
Mon-Sat: 10:30am-5pm

KIDS, TEENS & BEYOND . . .
CONSIGNMENTS & MORE

PreLoved Items & Gifts for the WHOLE Family!

Show This Add for
25% Off
One Regular Priced Item

Great Brands - Great Prices

Monkey Junction | 910.313.6882
5905-1 Carolina Beach Rd. Wilmington, NC 28412

INSPIRED TRAVEL
For all your travel needs

Rhonda Jacobs
Certified Travel Agent
Wilmington, NC 28409

WHERE VACATION DREAMS COME TRUE

910.617.7575
CALL OR TEXT ANYTIME
inspiredtravelrj@gmail.com

12/31 New Year's Eve Celebration
9 p.m. Part of the Island of Lights Festival, this celebration features a DJ, dancing, raffle, food, fireworks and a giant lighted beach ball drop at midnight. Admission: Free. Ocean Front Park, 105 Atlantic Avenue, Kure Beach. Info: (910) 458-5507 or www.townofkurebeach.org.

12/31 New Year's Eve Bacchanalia
Time TBD. Four-course indulgent meal and contemporary variety show including flame acts, aerial acts, live music, comedy and more. TheatreNOW, 19 South Tenth Street, Wilmington. Info: (910) 399-3669 or www.theatrewilmington.com.

WEEKLY HAPPENINGS

Monday – Wednesday Cinematique Films
7 p.m. Independent, classic and foreign films screened in historic Thalian Hall. Check online for updated listings and special screenings. Admission: $7. Thalian Hall, 310 Chestnut Street, Wilmington. Info/Tickets: (910) 632-2285 or www.thalianhall.org.

Tuesday Wine Tasting
6–8 p.m. Free wine tasting hosted by a wine professional plus wine and small plate specials all night. Admission: Free. The Fortunate Glass, 29 South Front Street, Wilmington. Info: (910) 399-4292 or www.fortunateglasswinebar.com.

Tuesday Cape Fear Blues Jam
8 p.m. A unique gathering of the area's finest Blues musicians. Bring your instrument and join the fun. No cover charge. The Rusty Nail, 1310 South Fifth Avenue. Info: (910) 251-1888 or www.capefearblues.org.

Wednesday T'ai Chi at CAM
12:30–1:30 p.m. Qigong (Practicing the Breath of Life) with Martha Gregory. Open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Wednesday Wednesday Echo
7:30–11:30 p.m. Weekly singer/songwriter open mic night that welcomes all genres of music. Each person will have 3–6 songs. Palm Room, 11 East Salisbury Street, Wrightsville Beach. Info: (910) 509-3040.

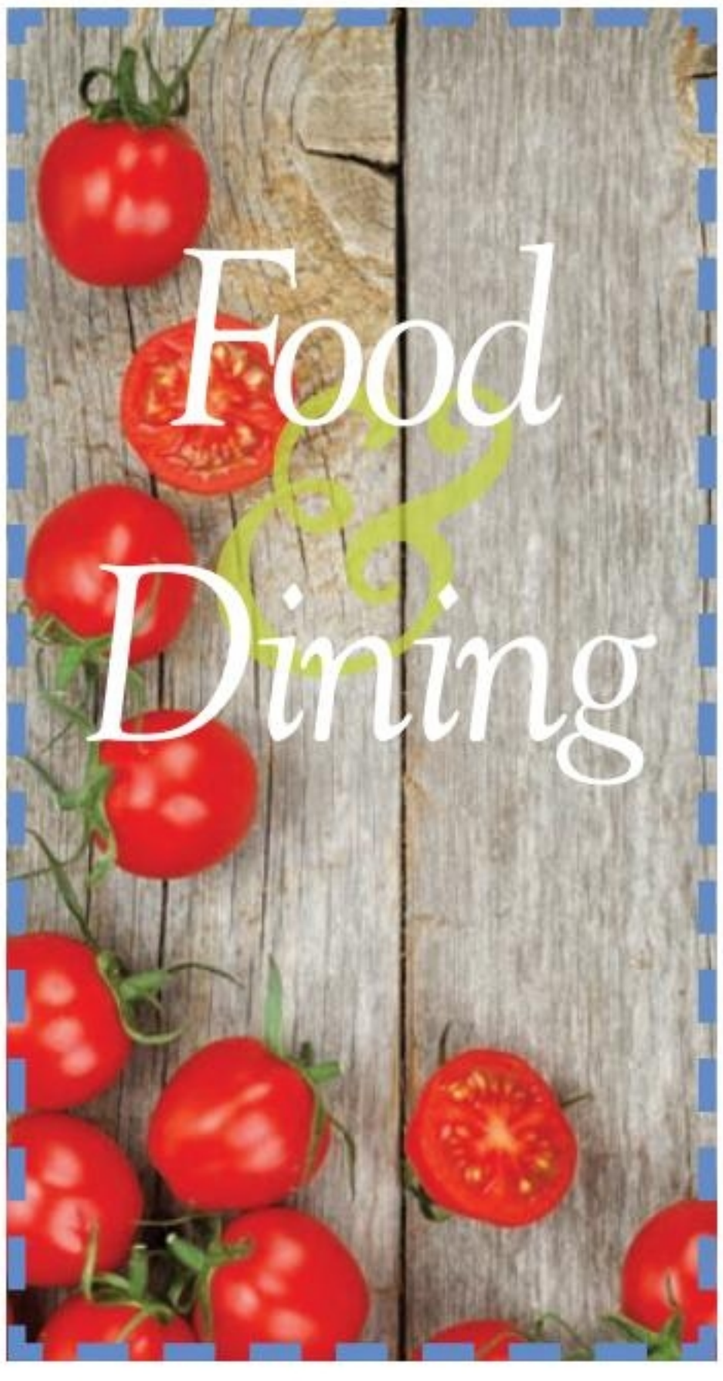
Thursday Yoga at the CAM
12–1 p.m. Join in a soothing retreat sure to charge you up while you relax in a beautiful, comfortable setting. Sessions are ongoing and are open to beginner and experienced participants. Admission: $5–8. Cameron Art Museum, 3201 South Seventeenth Street, Wilmington. Info: (910) 395-5999 or www.cameronartmuseum.org.

Friday & Saturday Dinner Theatre
7 p.m. "A Tuna Christmas." In this hilarious holiday sequel to "Greater Tuna," it's Christmas in the third smallest town in Texas. Enjoy radio personalities Thurston Wheelis and Aries Struvie as they report on various yuletide activities. Runs through 12/18. TheatreNOW, 19 South Tenth Street, Wilmington. Info: (910) 399-3669 or www.theatrewilmington.com.

Friday–Sunday Enchanted Airlie
5–7 p.m. & 7–9 p.m. Half-mile self-guided stroll through the gardens featuring festive lights, music and spectacular holiday displays. Visit with Santa and enjoy hot chocolate, cookies and popcorn from local food vendors. Tickets must be pre-purchased. Final week runs 12/15-22. Admission: $27/carload. Airlie Gardens, 300 Airlie Road, Wilmington. Info: (910) 798-7700 or www.airliegardens.org.

Saturday Christmas by the Sea
6:30–8:30 p.m. Family-friendly holiday activities on the boardwalk. Includes hot chocolate, visits with Santa, storytelling by the fire, live nativity scene, caroling, holiday-themed movies, puppet shows and arts and crafts for kids. Held through 12/16. Boardwalk, Carolina Beach Avenue, Carolina Beach. Info: (910) 458-8434 or www.facebook.com/Xmasbythesea.

To add a calendar event, please contact saltmagazine.calendar@gmail.com. Events must be submitted by the first of the month, one month prior to the event.



BUTLER'S ELECTRIC SUPPLY

2013 Castle St. Wilmington, NC 28403
910.762.3345 | www.butlerselectricsupply.com
Monday - Friday from 8am-5pm

Port City People

One Less Hungry Child Farm to Fork Gala

Benefit for the Nourish NC Backpack Program

Saturday, September 10, 2016

Photographs by Bill Ritenour

Cameron Owens, Tabitha Ricci

Ashley Wheeler, Vicky Hutchins, Melissa Brooks

Chuck Ferrier, Amy Kedzior

Jason & Shannon Thompson

Tony Merritt, Kelly Marquis

Stuart & Kim Emory

Phillip Reynolds, Natasha Loger

Nancy Laffey, Jimmy Hill

JC Skane, Molly Nece

Alexa, Danielle & Anna Leise Cooke

Tommy Taylor, Buffy Hughes

Justin Barfield, Kathryn Thomas

Port City People

Lyndon B. Johnson Presidential Legacy Civil-Human Rights Dinner Gala

Wilmington Convention Center

Saturday, September 24, 2016

Photographs by Bill Ritenour

Jonathon Barfield, Randall Robinson, Terry Richardson, James R. Fullwood

Leroy McAllister, Rev. Samuel Spicer

Ethan Gotay, Phillip Snowden, Dexter McKoy, Xavier White

Bashir & Janice El-Amin

Gloria Monroe, Randall & Hazel Ross-Robinson, Charlene & Terry Richardson

Robert "Bo" & Bernadette Shaw

Sonya & Dr. Jerry Oats

Audrey James, Allesandro Navarro

George Beatty, Mina Yakubo

Port City People

Art in the Arboretum

New Hanover County Arboretum

Sunday, October 2, 2016

Photographs by Bill Ritenour

Luis Paschoa Music

Anita Jacques

Rachel Willoughby, Winston Cloer

Greg Downs

Allison Ruby, Thomas Kay

Susan Thompson

Vicki Thatcher

Wright Smith

John Gaynor

Jenny McKinnon Wright

Port City People

Haint Blue All Hallows Masquerade

Poplar Grove Plantation

Saturday, October 22, 2016

Photographs by Bill Ritenour

Ashley & Adam Stauffer

Robert & Teagan Hall

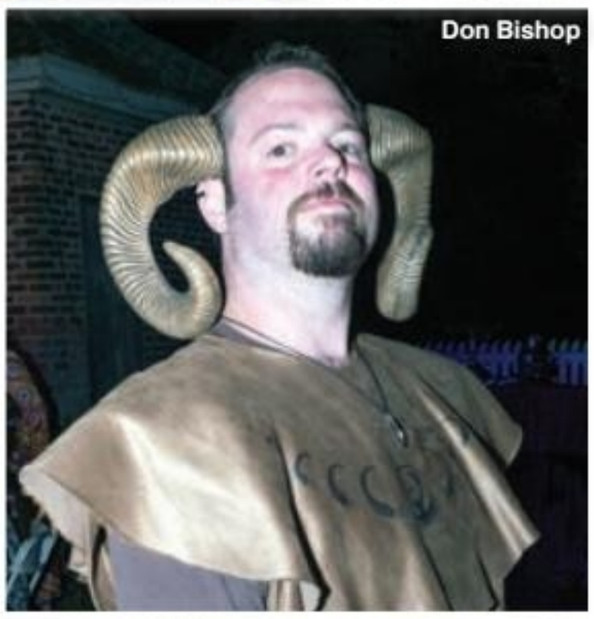
Steve Mousseau, Jennifer & Mike Duncan, Madison Bunting

Jacuelyn Craichy

Kate, Kellie, Marcus & Matt Payne

Diane Hastell, Betha Knight, Caroline Lewis

Jessy Wilson, Mary Englestatter


Don Bishop

Autumn Brink, Rosalie Calarco, Sherry Brink

Mary Green, Suzanne Goffred

Melissa Bunting, Lindsay Taylor

Deb & Gary Furer

NOW SELLING!

RIVERPLACE

Nº. 22

DOWNTOWN PERK

VIEWING THE ANNUAL
CHRISTMAS TREE LIGHTING
ALONG THE RIVER

#1 REASON TO LIVE DOWNTOWN: **RIVERPLACE**

DOWNTOWN LIVING IN WILMINGTON HAS AN ENDLESS ARRAY OF PERKS. BUT THE NUMBER ONE REASON TO CALL IT HOME ARE THE NEW, UPSCALE CONDOMINIUMS AND APARTMENTS OF RIVERPLACE.

FITNESS CENTER | ROOFTOP POOL | TERRACE RESTAURANT | RETAIL SHOPS

Riverplace Sales Office
228 N. Front Street | Wilmington, NC 28401

Hopkins & Associates
Phone: **(910) 431-4887**

Office Hours: Mon - Sat: 10am to 5pm | Sun: 1pm to 5pm

Intracoastal REALTY CORPORATION

east west partners

RIVERPLACEWILMINGTON.COM

TOP TOAD

Simply Southern | Salt Life | Ducks Unlimited
Southern Fried Cotton | Guy Harvey | Lazy One and More!

Bogo
50% Off

www.toptoad.com

Cotton Exchange | Front Street | Independence Mall | Mayfaire
910.343.9245 | 910.769.3676 | 910.784.0444 | 910.520.1626

Pick up the DOWNTOWN HOLIDAY GUIDE at participating shops or visit www.bringitdowntown.com for an online version. Find gift ideas and coupons to make your holiday shopping easy.

Bring It! DOWNTOWN

PARK FREE THE FIRST HOUR
IN CITY DECKS

Going LOCAL
ARTISAN GIFTS

Downtown's newest art gallery and shop featuring over 75 diverse local artisans.

11-5 Mon-Sat
12-5 Sun

(910) 769-4833
208 N. Front St.
www.goinglocalnc.com

The Bryand Gallery

Every purchase made in the month of December will register you to win a 20 x 36 canvas of your choice from the Mike Bryand collection.

Stop in and discover our extensive collection of art and gifts from local artisans.

The Old City Market | 119 South Water Street, Wilmington, NC 28401
910.547.8657 | wilmington360.net

The Golden Gallery

Located in The Cotton Exchange

www.thegoldengallery.com 910-762-4651

Bring It! DOWNTOWN

WILMINGTON, NC
PARK FREE THE FIRST HOUR IN CITY DECKS

December's Stars

The best is possible

By Astrid Stellanova

In the interest of the season, this is a good time to say something nice. (Long overdue, you might be thinking?) Sagittarius qualities make those born under the sign naturally accomplished, because they have energy and curious minds. They travel through life believing the best is possible. They want to know the meaning of life and will travel far to find it no matter what kind of crazymaking place it might take them. Adventure is their drug and so is challenge. Sagittarians are destined for fame: Miley Cyrus. Andrew Carnegie. John Kennedy Jr. Charles Schultz. Tina Turner. Winston Churchill (And so, in the interest of the season, I left out Sagittarian Ted Bundy.)

Merry, Merry, Star Children, till next year! Ad Astra — Astrid

Sagittarius (November 22–December 21)
Despite your still having your right mind, it sometimes freezes up on you like Grandpa Hornblower's hip. You've been having some abada-dabada moments that leave you wondering if you need help. Sugar, you are fine in the head department. Just focus on opening up your heart and this will be a holly, jolly month. Give yourself a trip somewhere you haven't been — you just need a new horizon.

Capricorn (December 22–January 19)
Somebody surprised you with their idea of a gift that looked more like your idea of short-shrift. Do you retaliate? Nooooo, Sugar. You just thank them for the used grill and act like you are thrilled slap to death. Social grace ain't something you just mumble before a meal.

Aquarius (January 20–February 18)
Would it kill you to act enthused over the new book club's affection for trashy novels? Well, actually, it just might. You are a closet intellectual, or think you are, but actually, everybody knows you are a Brainiac. You have been outed. We like you just the same, Sweetie Pants.

Pisces (February 19–March 20)
Old age sure is coming at a bad time, ain't it? You worry about keeping enough money in your oatmeal and granola fund. You worry about keeping your teeth. You worry about keeping your sweetheart from paying too much attention to the neighbor. Well, the good news is, your gums are healthy.

Aries (March 21–April 19)
Nobody likes a hot mess. Actually, they like a cold mess even less. Embroider that on your pillow and remember to just learn this: Saying please and thank you doesn't just work for first graders. The whole wide world could use more of that. It was your good fortune to get pulchritude in your DNA. (Look it up.)

Taurus (April 20–May 20)
Here's a snapshot of your month: You joined a support group for procrastinating but haven't gone to a meeting yet. What gives with all this putting things off? You know you are usually impulsive, but your get-up-and-go has got-up-and-went. No more shoulda woulda coulda. Snap out of it, Sugar.

Gemini (May 21–June 20)
People around you cannot quite believe how nice you've been lately. Whether it is medication or just an attitude adjustment, let's say it was just in the nick of time. You have gotten a little bit of dispensation, Honey, but you can't pretend you didn't need to check your bad self. There are still bridges to mend.

Cancer (June 21–July 22)
Even skanks say thanks. At least, that's what we say when we gather around for a special occasion like a hog-killing or a reunion. (We are nothing if not proud of certain traditions.) Say thanks to somebody for something and try and act like you mean it, will you?

Leo (July 23–August 22)
There's truth, and then there's something truthy that you have held onto about yourself. You ain't exactly fooling anybody who knows you. Sugar, just own it. You have a new chance opening up that is going to require some very vigorous self-examination.

Virgo (August 23–September 22)
Somebody you like made you play two-truths-and-a-lie and you held your breath, didn't you? You revealed a deep dark something nobody knew. Well, la-di-da. The moment came and went and nobody fell outta their seat. See? Now move on.

Libra (September 23–October 22)
Here's a confession: you were switched at birth. With an alien. And it is really you who designed the pyramids in another life. And you were also Queen Nefertiti in another incarnation. Did you buy any of this? Well, I hope not, because it is all hooey. What you actually are is some kind of wonderful, all on your own.

Scorpio (October 23–November 21)
If only you received the same pleasure from giving that you do from getting. The fact is, you don't. So, perhaps this month you can rehearse not putting moi first. It's the right season, Child, to grow up and be selfless. Then, for heaven's sake, allow yourself a whole lot of credit for finally owning up to it.

For years, Astrid Stellanova owned and operated Curl Up and Dye Beauty Salon in the boondocks of North Carolina until arthritic fingers and her popular astrological readings provoked a new career path.

Who Grabs First?

It all depends

By Clyde Edgerton

The following conversation took place at Rosehaven Assisted Living in rural North Carolina between three Papadaddys:

"What do you do when the TV news is on and your granddaughter is around?"

"Or grandson?"

"What I do is change the channel."

"What I do is give a lecture. I tell my grandson if he's not charming, he will lead a sad life, maybe even become greedy, and start thinking he's got to grab, grab, grab. Greedy men grab. Charming men charm. In the South, real men charm."

"In the North, too."

"I wouldn't know."

"Well, real women charm, too."

"Who grabs first if everybody's standing around charming each other?"

"Who's on first?'"

"What's on second.' I remember that one. Abbott and Costello."

"No, who grabs first?"

"Grabs what?"

"I don't know — depends."

"I'll slap anybody that grabs my Depends."

"I heard they leak."

"Powerful men know how to grab. That's what made America great. We came over here as illegal aliens and stole all the land and went on to get even greater. Onward Christian Soldiers! Women wouldn't have done that."

"Aw come on."

"Wouldn't you like to see your granddaughter grow up to be president?"

"Of what?

"Walmart?"

"What's on second?"

"Bobby Riggs won that tennis match."

"That's right. He beat Billy Bob Thornton."

"Billie Jean King."

"Billie won."

"That's what I said."

"I'll be glad when this match is over."

"Me, too."

"Me, too."

"People would rather watch a car wreck than a pretty sunset."

"They'll slow down for a car wreck."

"TV executives get real rich by knowing that."

"People used to buy what they knew they needed, like flour and potatoes and green beans. Now they shop for stuff that some slick commercial convinces them they want."

"Now you can stay home and buy, buy, buy."

"Walter Cronkite was different — he was calm."

"Wolf Blitzer talks like his name sounds."

"I listen to PBS."

"Why?"

"I like calmness."

"Now PBS has commercials, too."

"Selling is an art and a science that is the bedrock of communism."

"Nobody teaches our kids how to detect lies."

"We teach kids how to take tests. They learn to shut up, sit still for three hours, and then line up."

"That's what we do around here."

"Don't badmouth teachers."

"Right. A lot them are afraid of losing their jobs because they won't shut up, sit still, and stay in line."

"Let's go eat."

"I vote for that."

"What are we having?"

"Depends."

"Count me out."

Clyde Edgerton is the author of 10 novels, a memoir and most recently, Papadaddy's Book for New Fathers. *He is the Thomas S. Kenan III Distinguished Professor of Creative Writing at UNCW.*

ILLUSTRATION BY HARRY BLAIR

WhitLauter
by LEANN PARKER
BUYER, PURVEYOR & APPRAISER OF FINE AND ESTATE JEWELLERY
229 NE BROAD STREET • SOUTHERN PINES, NC • (910) 692-0551 • IN-HOUSE REPAIRS
MOTHER AND DAUGHTER LEANN AND WHITNEY PARKER LOOK FORWARD TO WELCOMING YOU TO WHITLAUTER.

YOUR HOME SAYS A LOT ABOUT YOU. WE'RE HERE TO LISTEN.

Your home is a reflection of you. Ferguson's product experts are here to listen to every detail of your vision, and we'll work alongside you and your designer, builder or remodeler to bring it to life. Our product experts will help you find the perfect products from the finest bath, kitchen and lighting brands in the world. Request an appointment with your own personal Ferguson product expert and let us discover the possibilities for your next project.

Visit FergusonShowrooms.com to get started.

FERGUSON®
Bath, Kitchen & Lighting Gallery

WILMINGTON
1925 DAWSON ST
(910) 343-0334

SHALLOTTE
4640 E COAST LN
(910) 755-5060

©2016 Ferguson Enterprises, Inc. 1116 306101

FergusonShowrooms.com